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もやしもん  
石川雅之



イブニングKC

イブニング  
KC 151

もやしもん  
3

TALES OF  
AGRICULTURE

石川雅之

講談社



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イブニングKC  
講談社



定価:本体533円  
(税別)



Nodame bacteria

Nodame  
has been  
brewed.

©二ノ宮知子





もやしもん

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KC 151

もやしもん

3

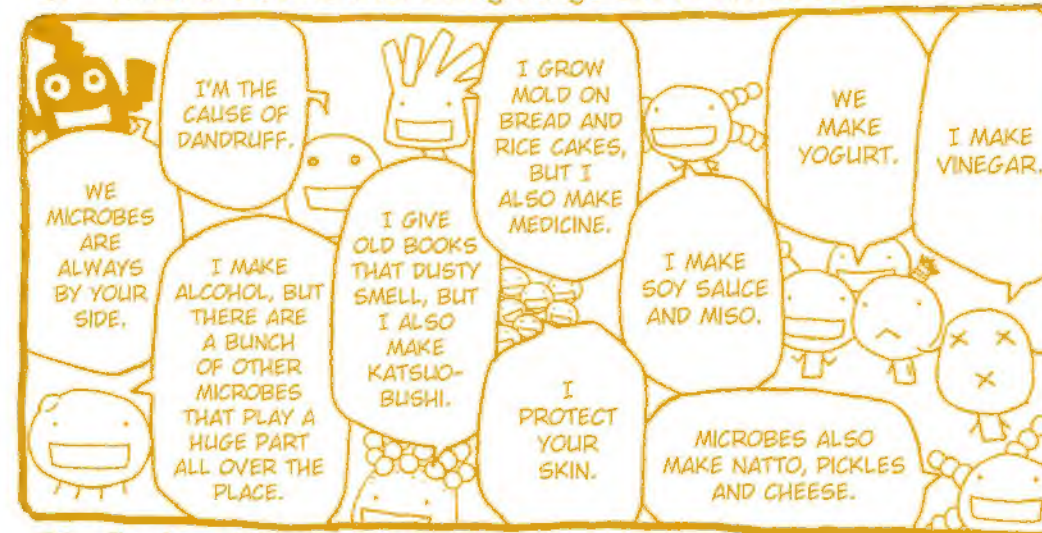
TALES OF  
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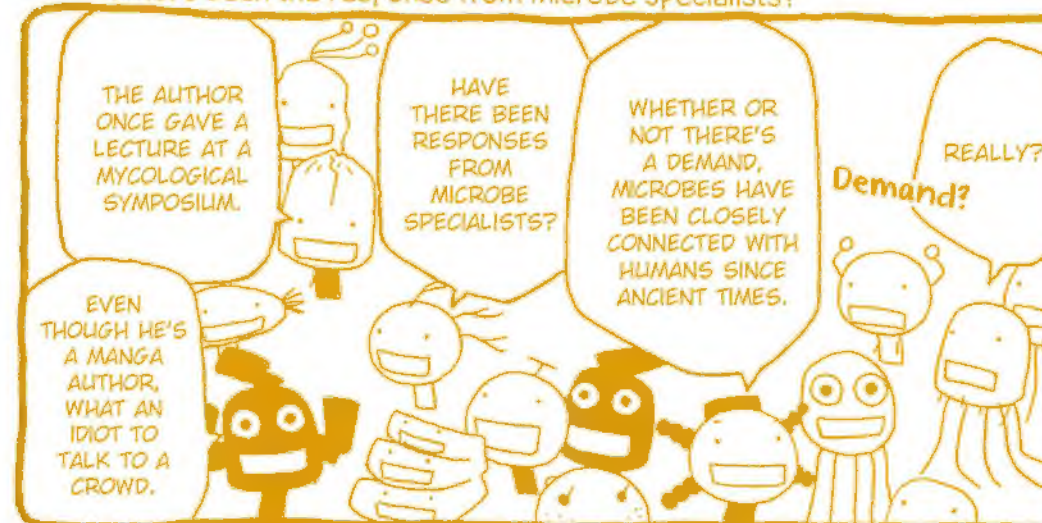
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**SURSTRÖMMING** EVENING KC

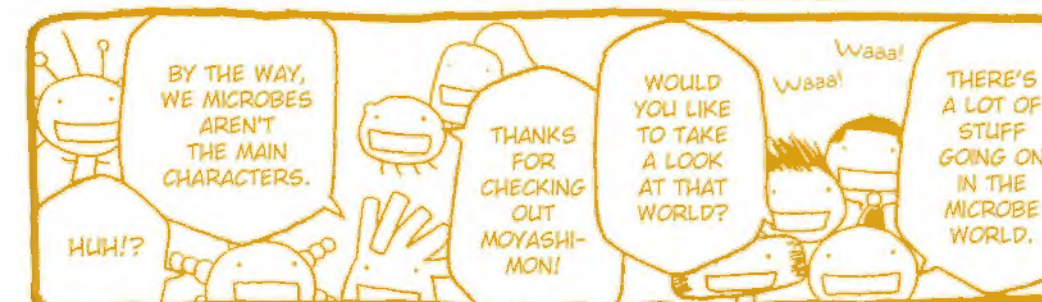
Q1 What are some interesting things about microbes?



Q2 I've heard there's going to be a rise in demand for microbes. What's been the response from microbe specialists?



Q3 Is it true that a lot of junior high school students are clean freaks?



RESPONSES  
TO  
COMMON  
QUESTIONS

Cast of microbes

- A. aceti
- A. awamori
- A. oryzae
- A. sojae
- A. niger
- A. fumigatus
- B. subtilis
- B. cinerea
- B. halodurans
- B. brevis
- B. natto
- C. globosum
- C. diphtheriae
- C. sinensis
- C. trichoides
- C. perfringens
- C. botulinum
- C. resinae
- E. coli
- E. chevalieri
- F. roseum
- H. pylori
- M. furfur
- M. pusillus
- L. lactis
- L. jugurti
- T. koningii
- P. acnes
- P. chrysogenum
- P. fluorescens
- P. vulgaris
- R. javanicus
- S. epidermidis
- S. cerevisiae
- Nadeshiko
- Abelia
- O-157

EVENING KC

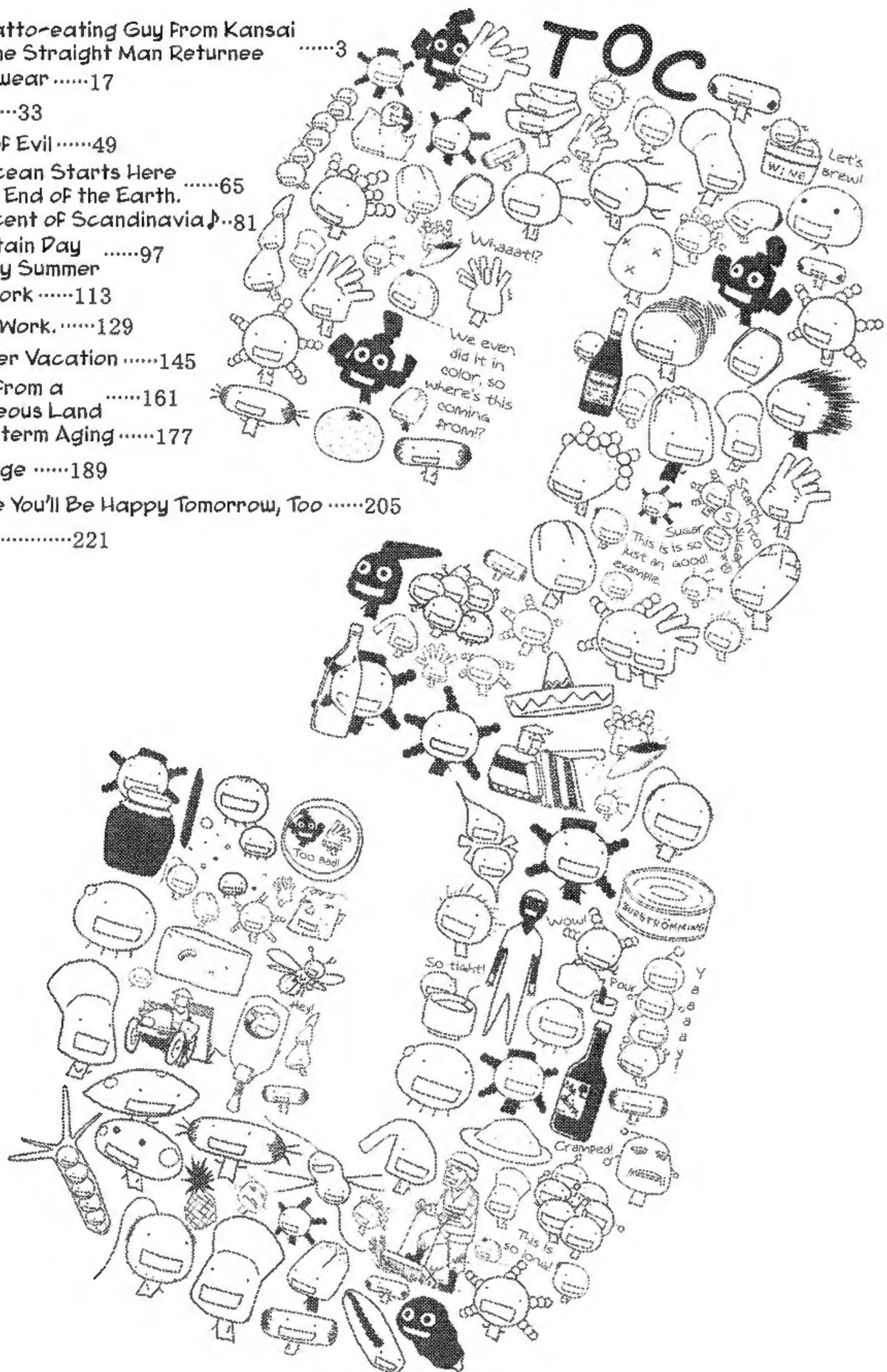
Reprinted From Asahi  
Junior High Students Weekly





MASAYUKI ISHIKAWA

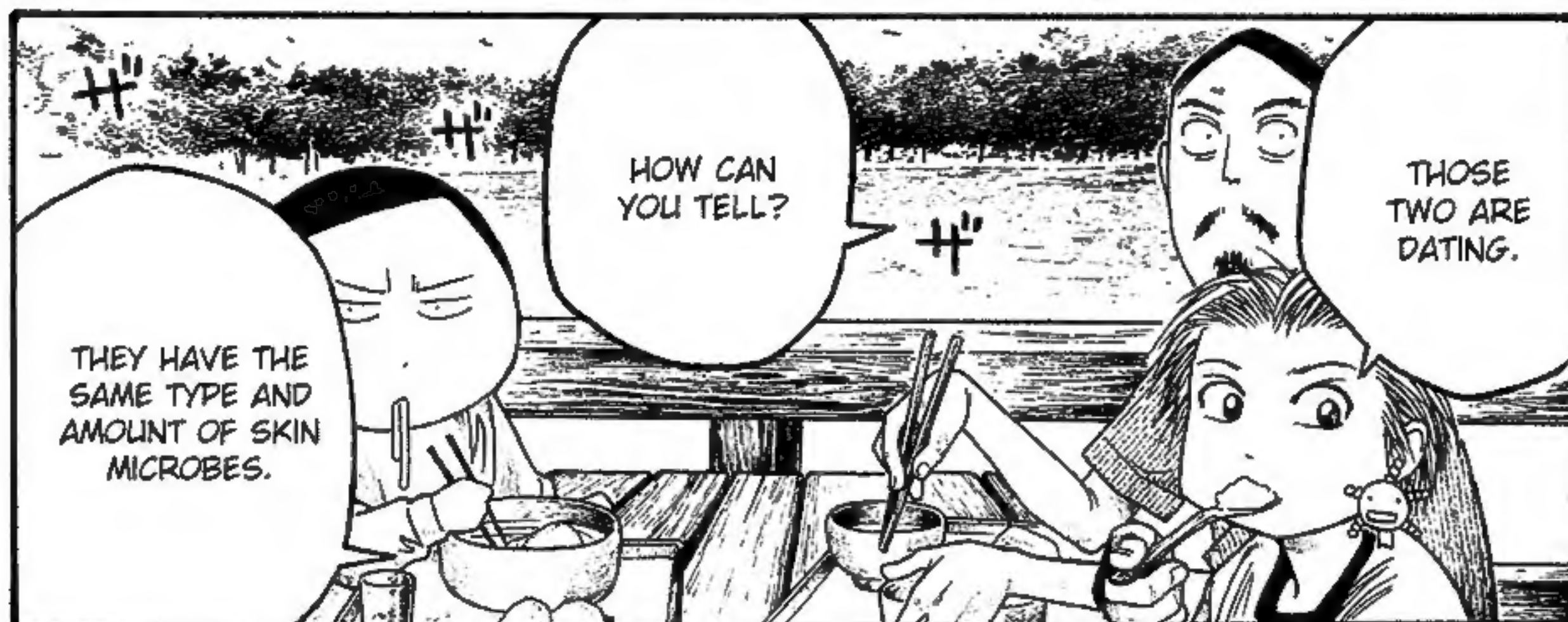
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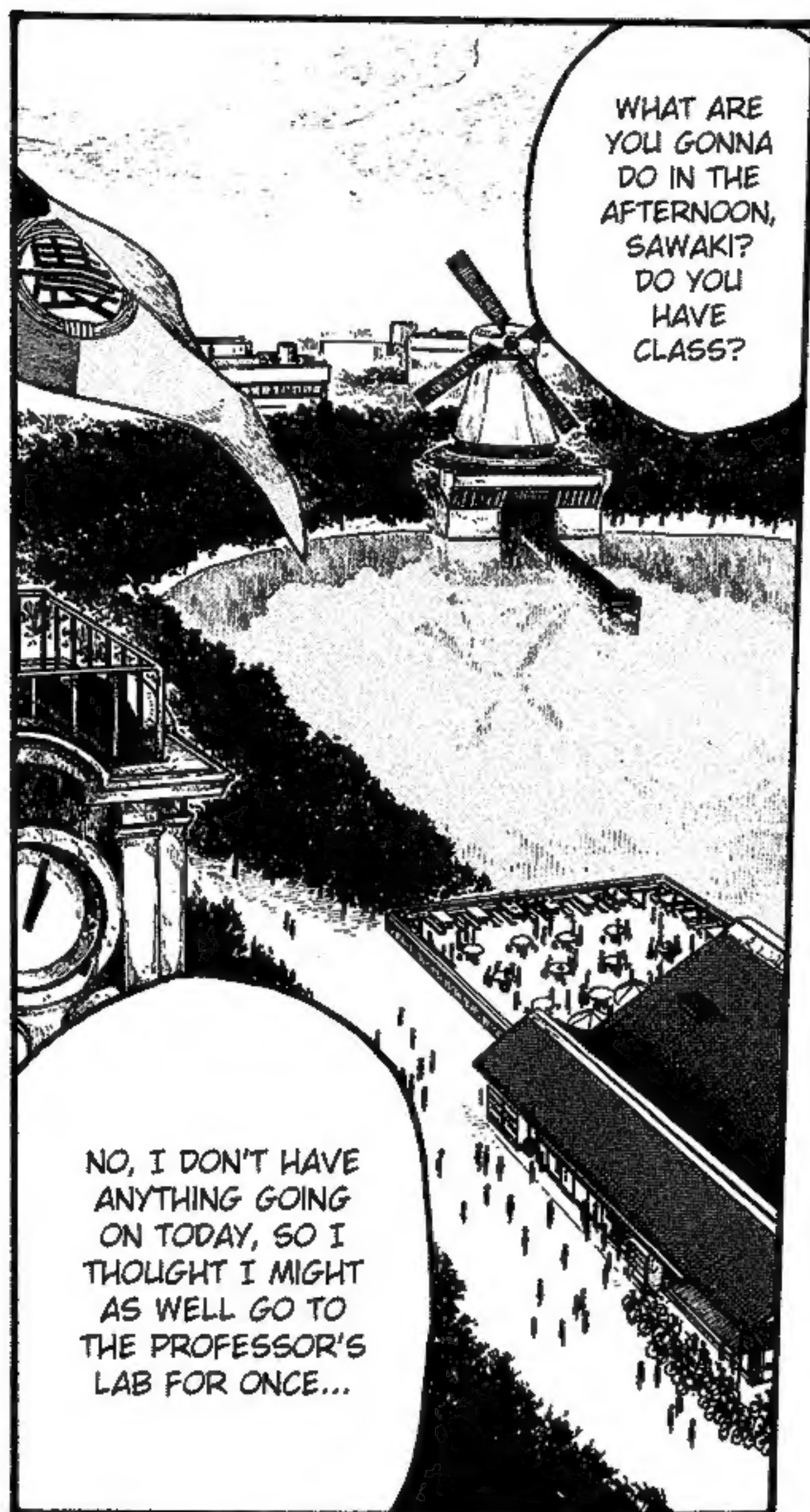




CH. 24: THE NATTO-EATING GUY FROM KANSAI AND THE STRAIGHT MAN RETURNEE





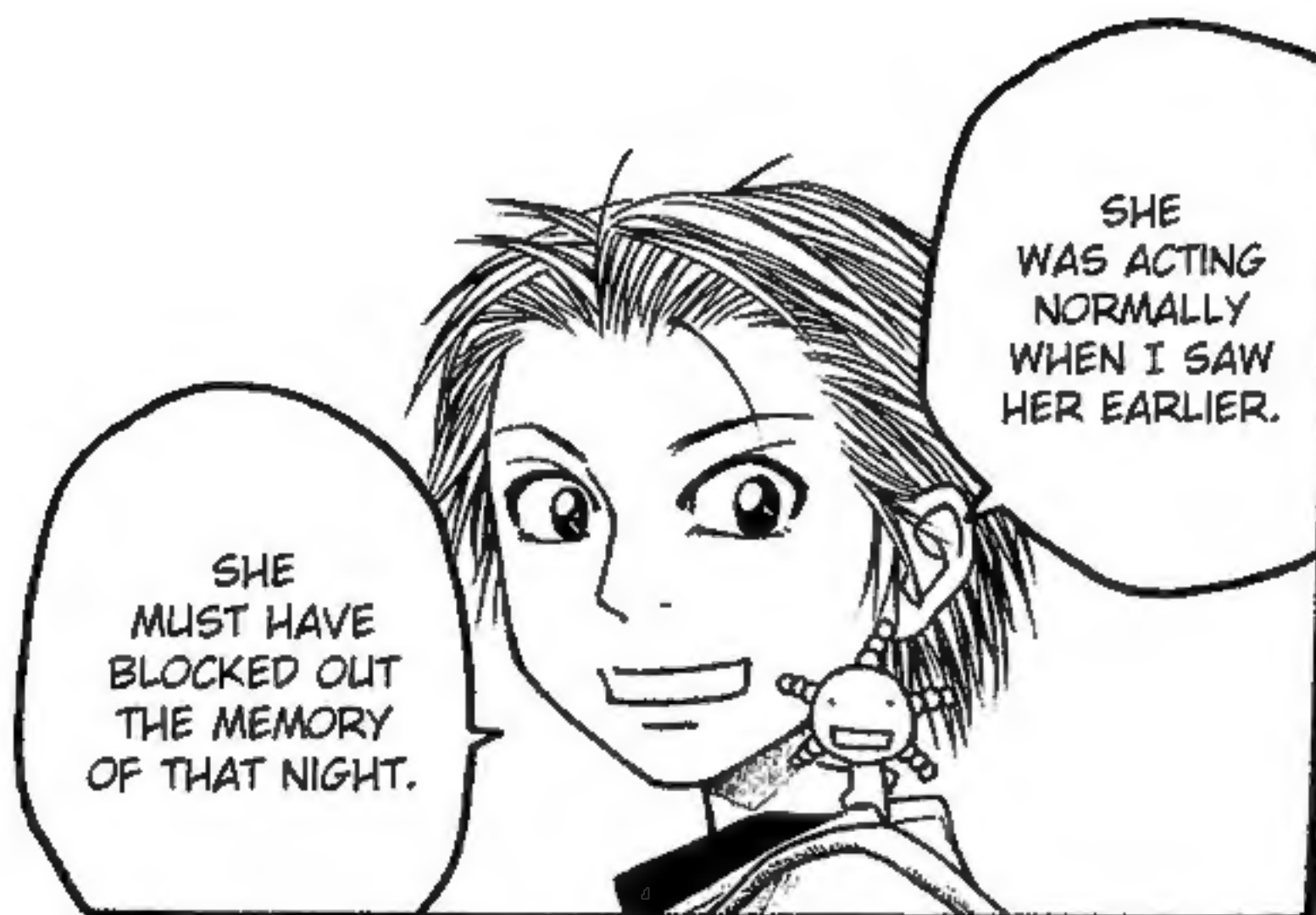


**Tadayasu Sawaki**  
He's the main character and he can see microbes for some reason. He's concerned about what happened to Yuuki.



**Kaoru Misato**  
He's a second-year. He likes unparalleled sake, but it's up in the air whether he's come to like raw meat or not.





SHE  
MUST HAVE  
BLOCKED OUT  
THE MEMORY  
OF THAT NIGHT.

SHE  
WAS ACTING  
NORMALLY  
WHEN I SAW  
HER EARLIER.



THE  
PROFESSOR'S  
LAB, HUH...?  
WHAT  
ABOUT YOU,  
KAWAHAMA?

COME TO  
THINK OF IT, I  
HAVEN'T SEEN  
HASEGAWA  
SINCE THAT  
DAY.

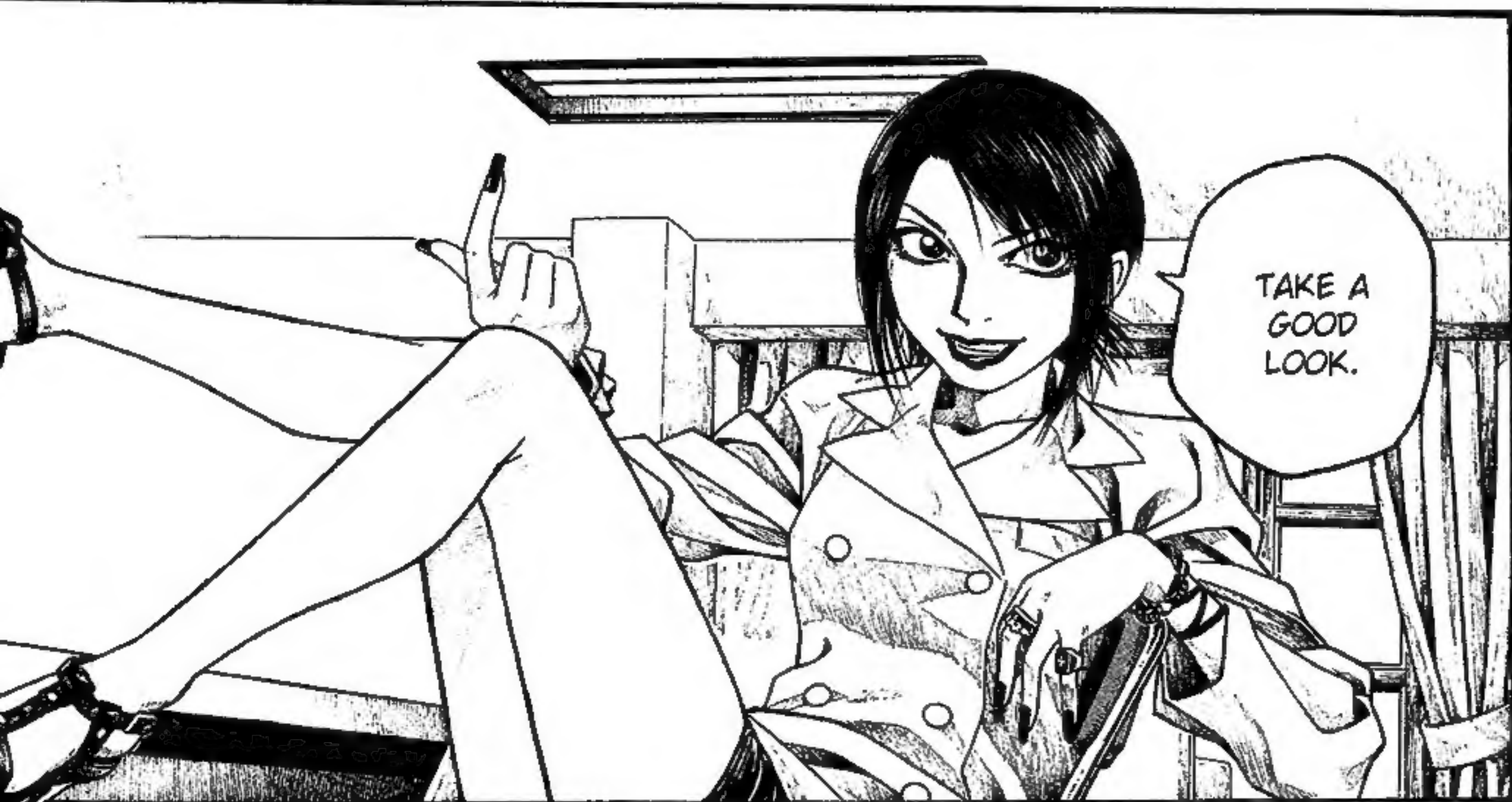


**Takuma  
Kawahama**  
He's a  
second-year.  
Like Misato,  
he lives in  
the dorm  
on campus.  
Come to  
think of it,  
even though  
he doesn't  
look like it,  
he grew up  
abroad.



I GUESS  
YOU'RE ABLE TO  
BOUNCE BACK  
QUICKLY IF  
YOU'RE SMART.

WELL, IT'S  
NOT LIKE  
ANYTHING  
REALLY  
HAPPENED,  
EITHER.



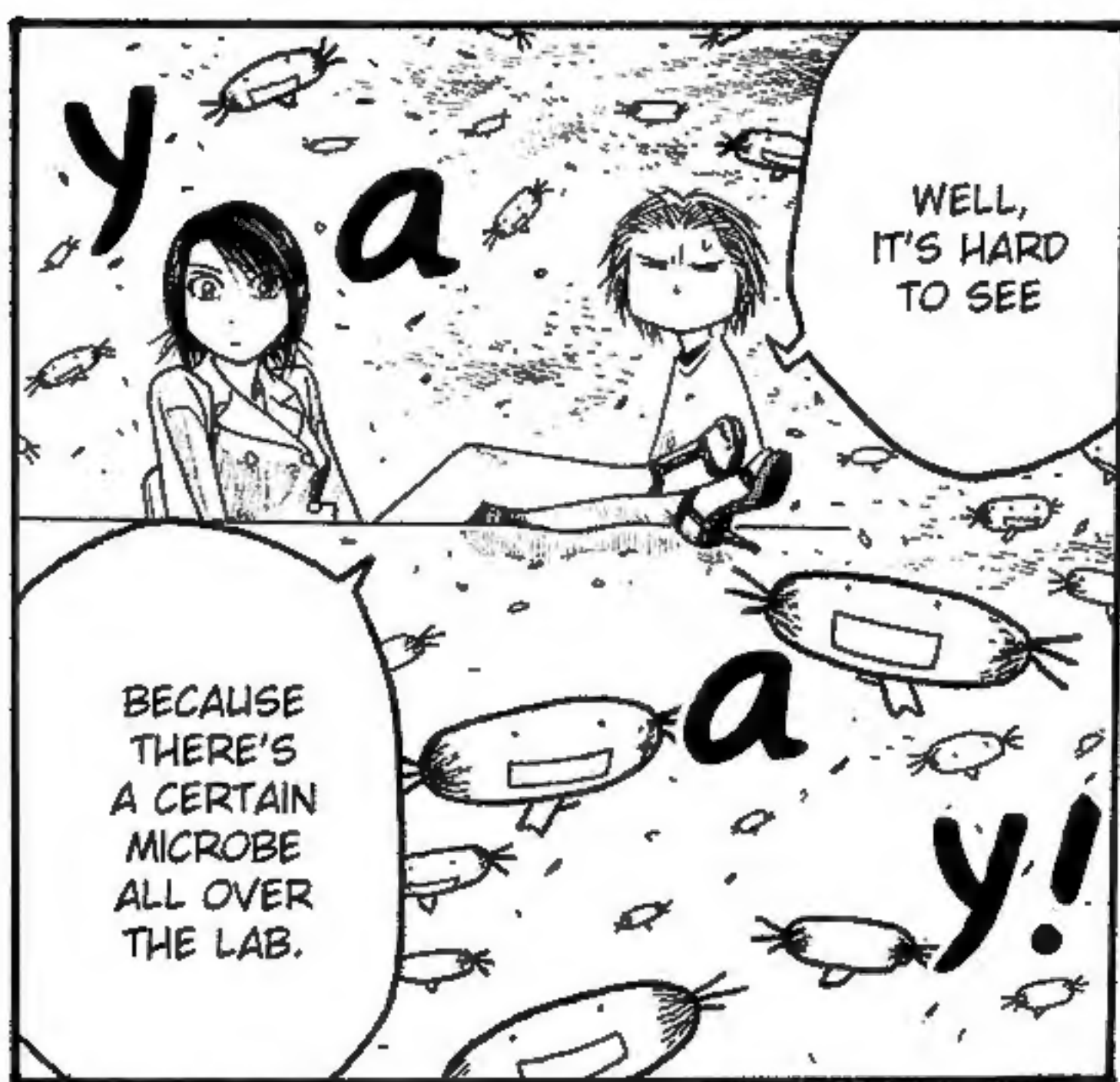
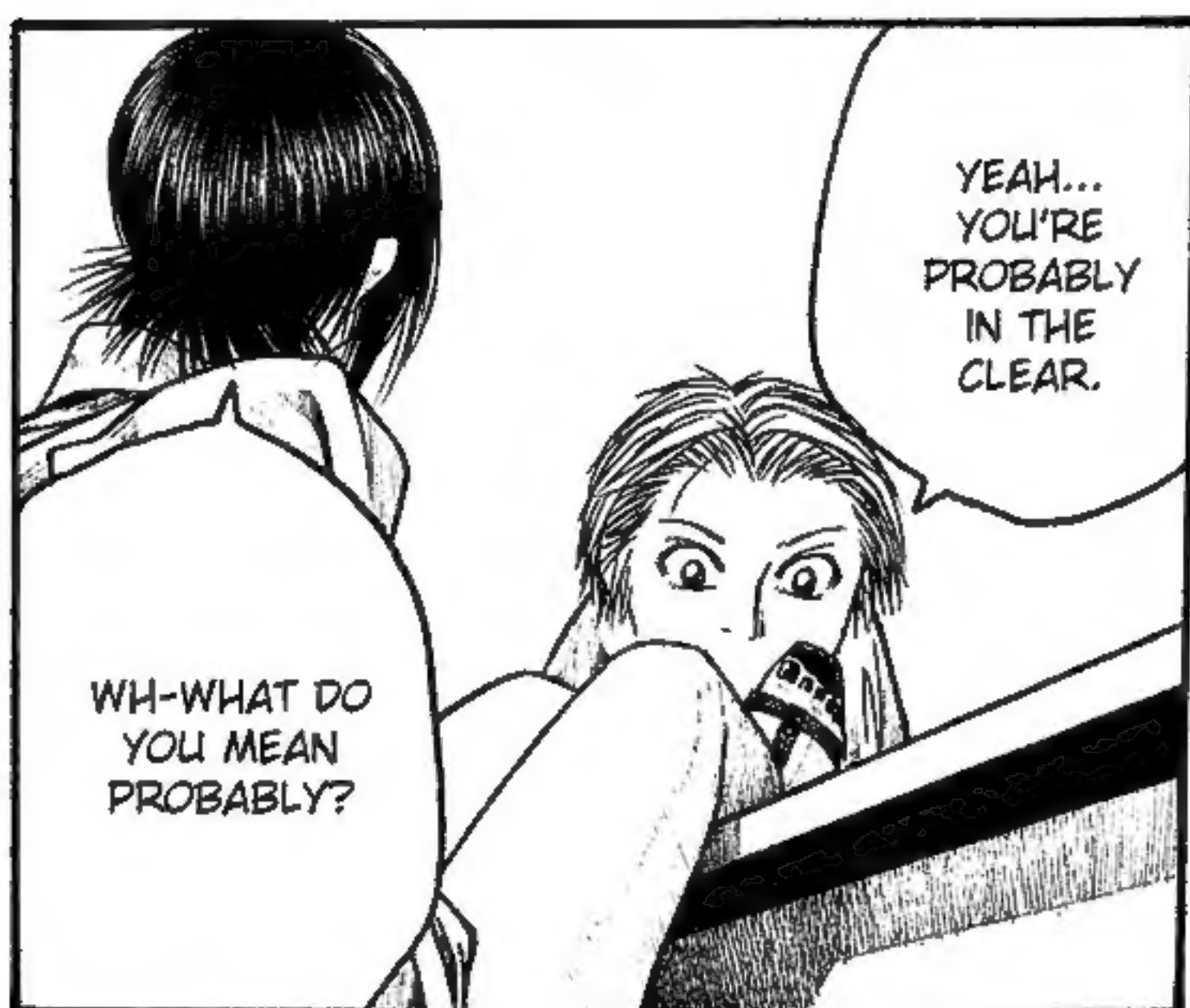
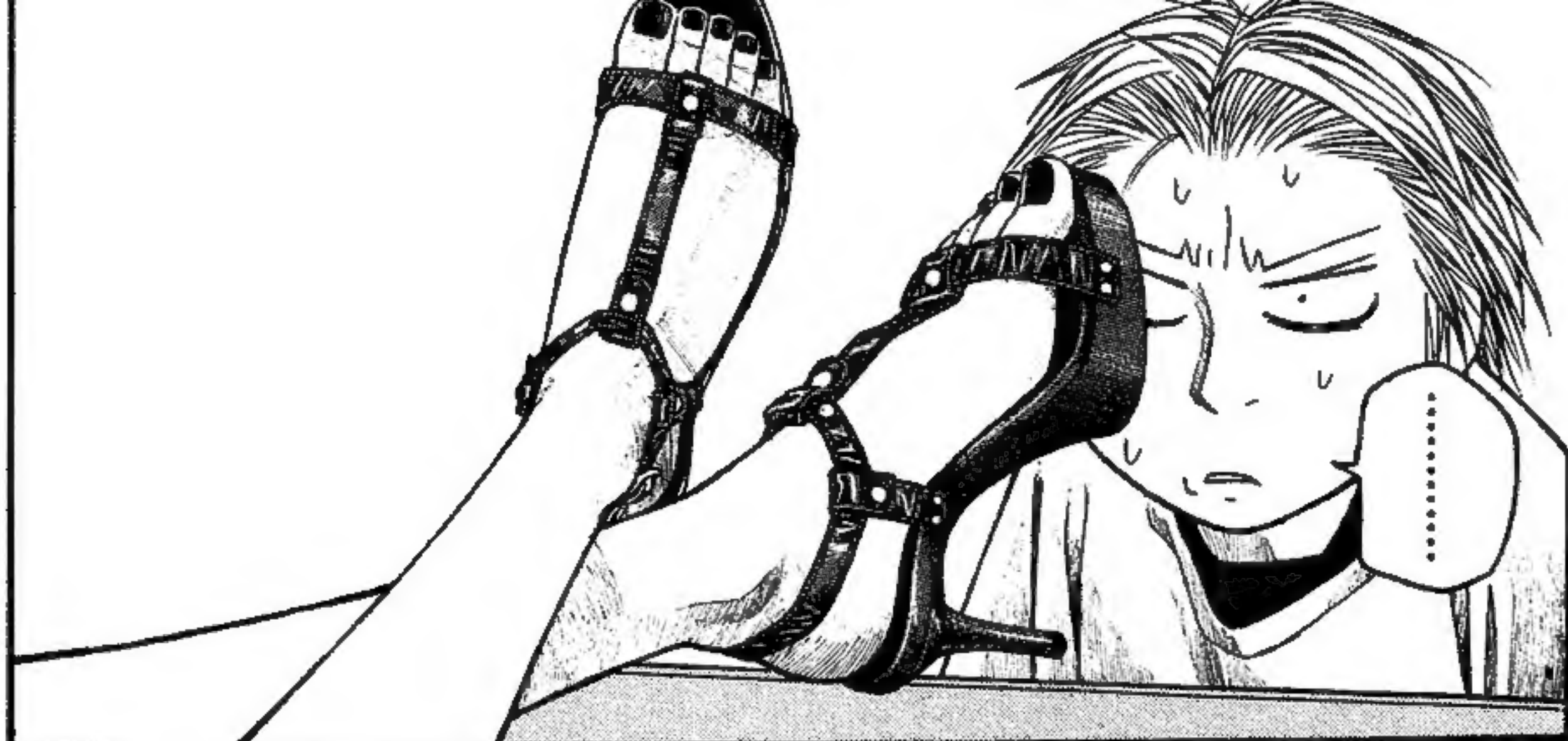
TAKE A  
GOOD  
LOOK.



**Haruka Hasegawa**

She's a graduate student at a certain agricultural university. She showed herself looking like that in the last chapter, but she doesn't remember it.





Trichophyton fungus  
Their dream to build  
a utopia disappeared.







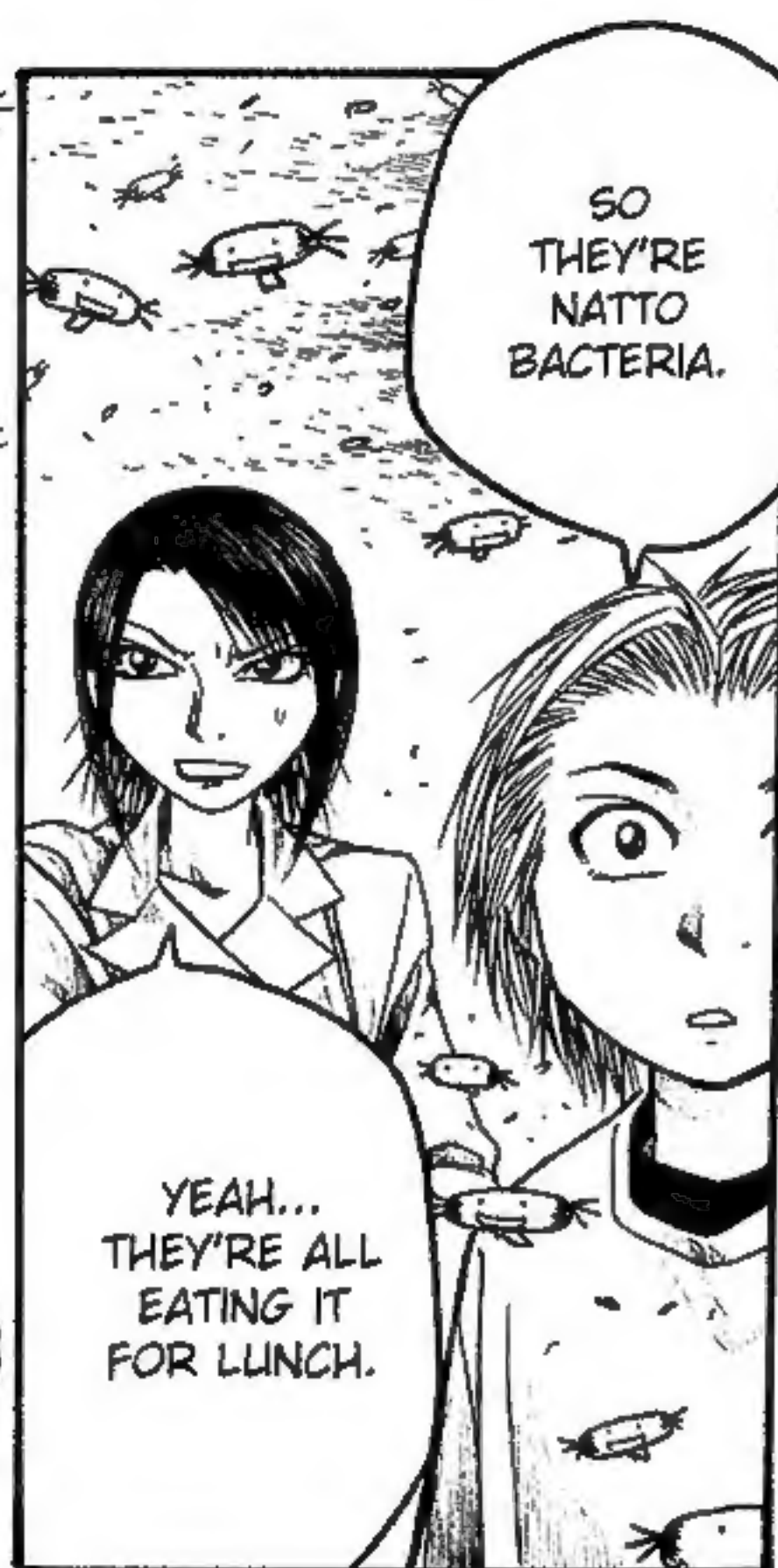
B. natto

This is the bacteria in natto. It's energetic whether it's below freezing or in boiling water.



Hazuki Oikawa

Like Sawaki, she's a first-year. She perfectly remembers that night.





Simmer

Simmer

ALL YOU HAVE TO DO IS LEAVE IT ALONE, AND IT'LL FINISH BY ITSELF.

AFTER YOU'VE SOAKED THE SOYBEANS FOR A NIGHT, YOU STEAM THEM UNTIL THEY'RE SOFT AND THEN ADD A LITTLE OF WHAT'S LEFT OF A NATTO PACK YOU ATE.

AND THE SOYBEAN SKIN THAT PROVIDES THE ONLY ELEMENT OF TEXTURE TO NATTO PEELS OFF.

Isoflavones, saponins, peptides... We're so busy.

YOU COULD ALSO BOIL THEM, BUT THE SAPONINS IN SOYBEANS THAT LOWER CHOLESTEROL MELT IN BOILING WATER,



Aoi Mutou  
She's the only student taking the Itsuki lab seminar. We got a letter asking for her to wear a band-aid on her nose again.

NATTO BACTERIA CAN HANDLE HIGH TEMPERATURES, BUT OTHER MICROBES WILL BE ELIMINATED.

Ohhh noooo!

WHAT YOU HAVE TO BE CAREFUL OF IS WHEN YOU TRANSFER IT TO A CONTAINER. YOU HAVE TO DO IT WHILE THE BEANS ARE STILL HOT.

BUT PLACING IT NEXT TO ELECTRONICS THAT GIVE OFF HEAT LIKE A TV OR A DVD PLAYER ALSO WORKS.

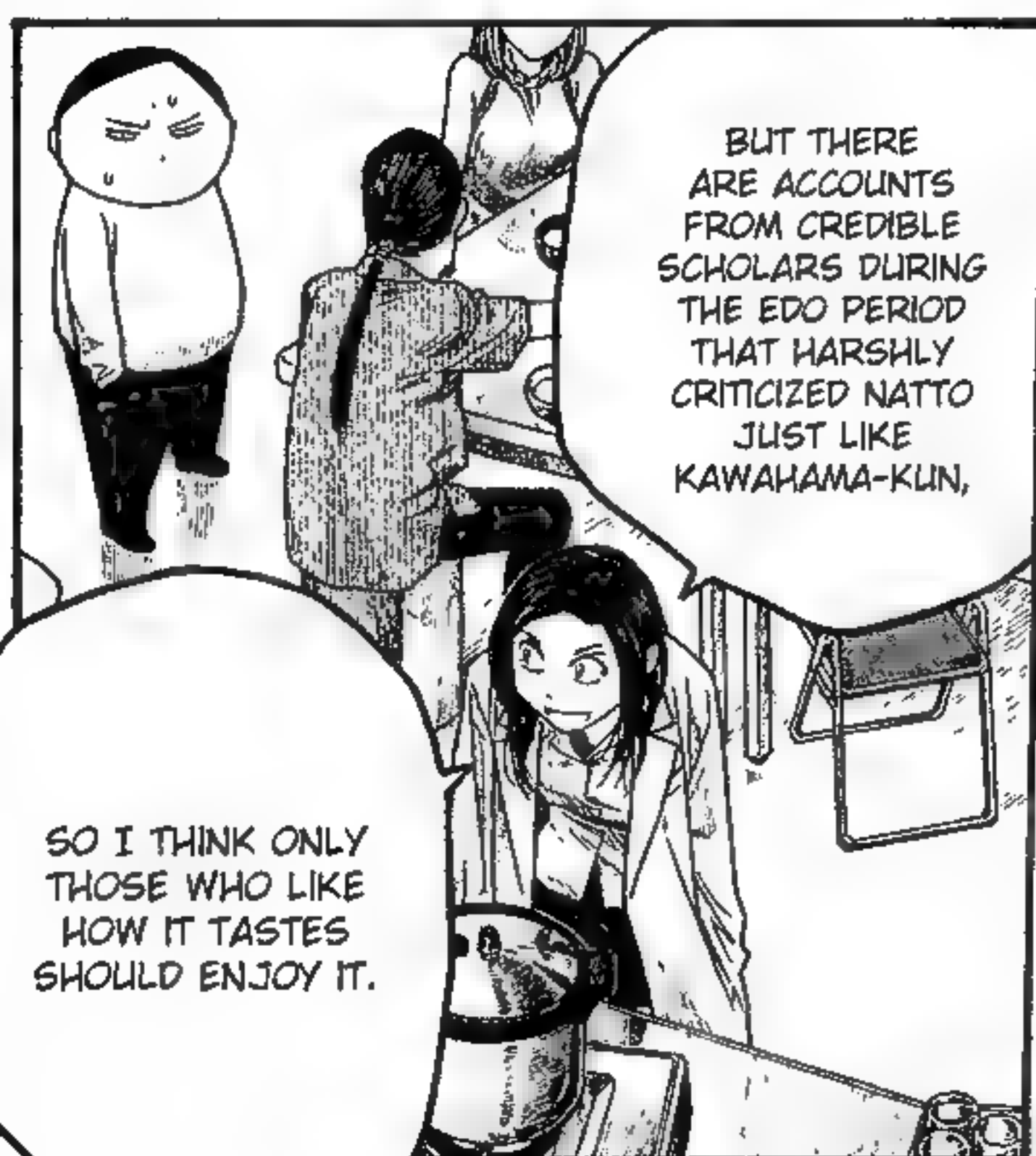
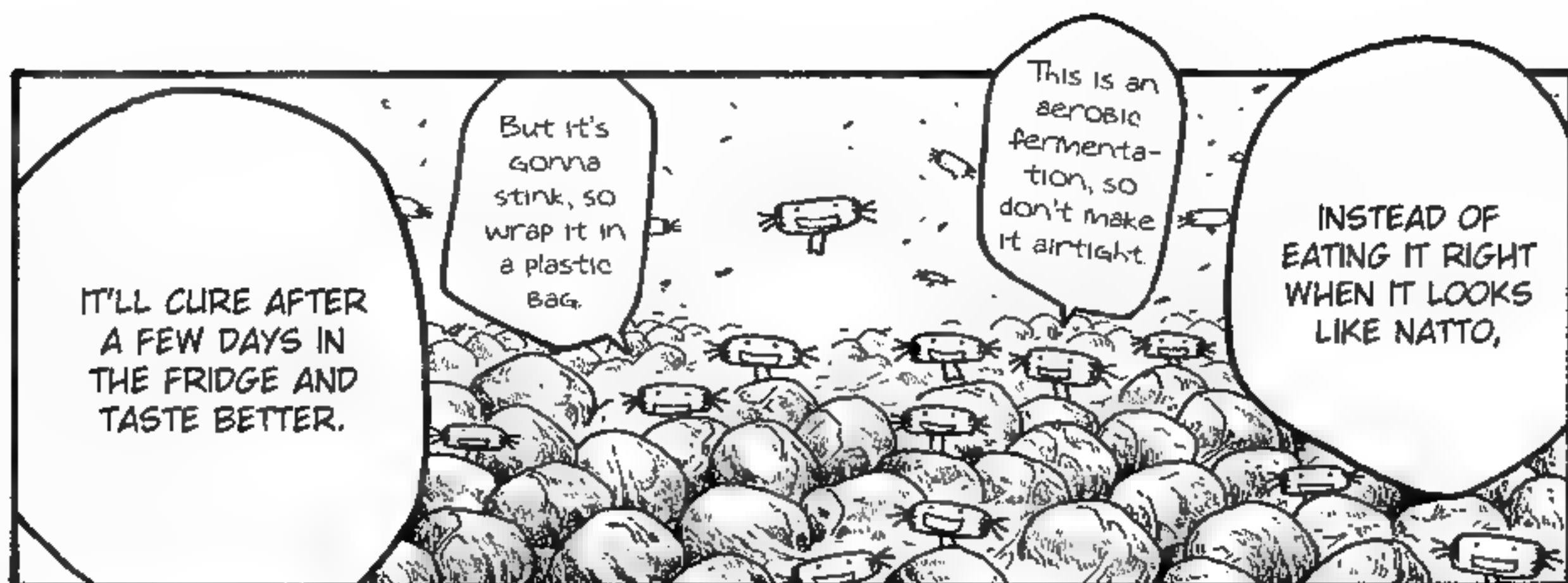
Yaaaay!

Natto

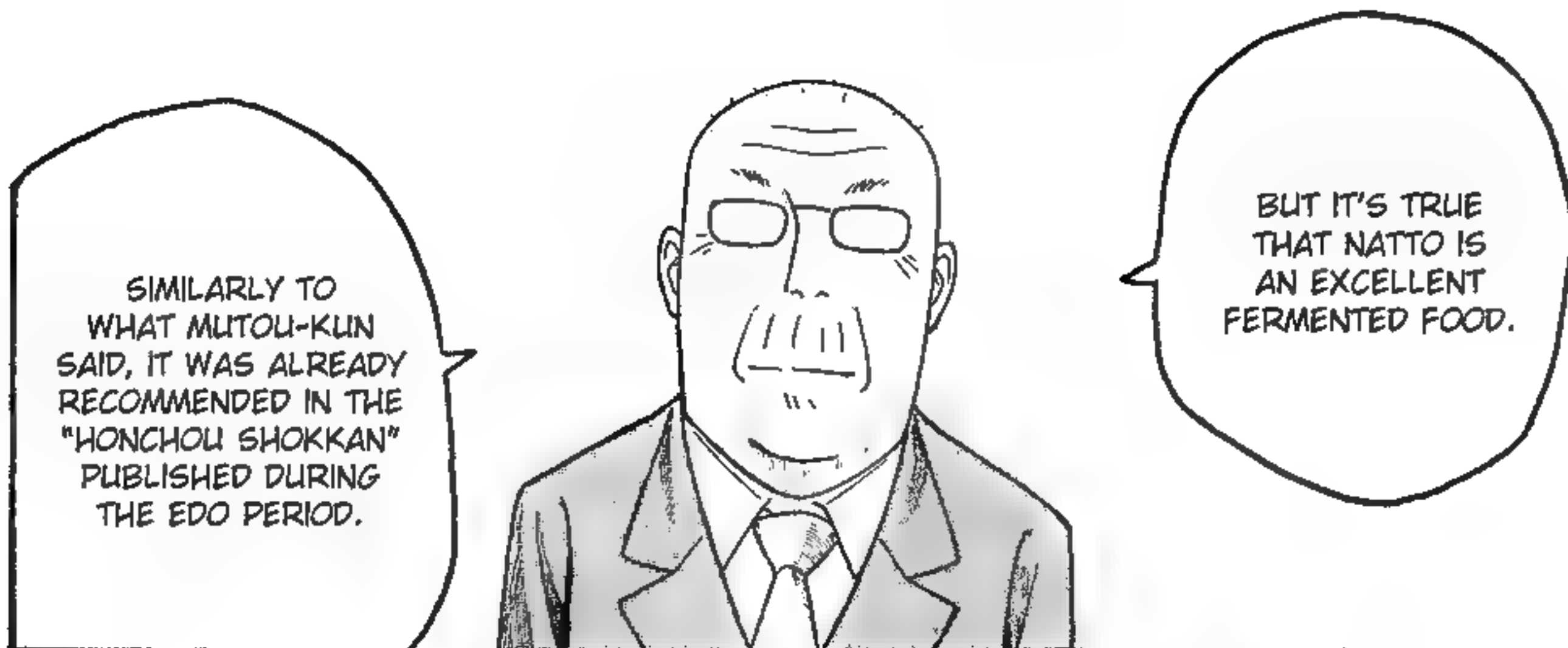
Natto

AS LONG AS IT'S DURING THE WARM SEASON, IT'LL BE READY ANYWHERE BETWEEN HALF A DAY AND A FULL DAY,

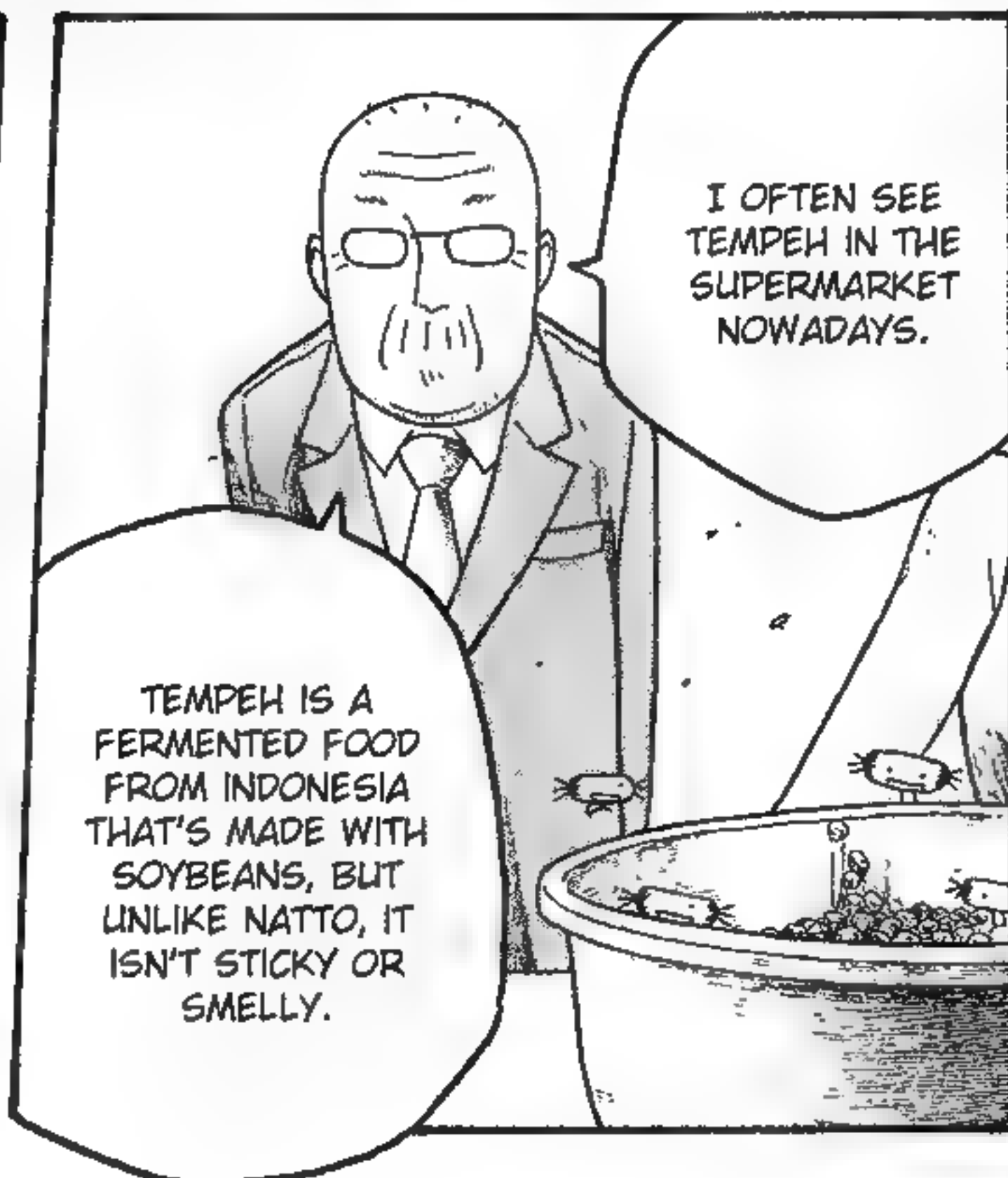
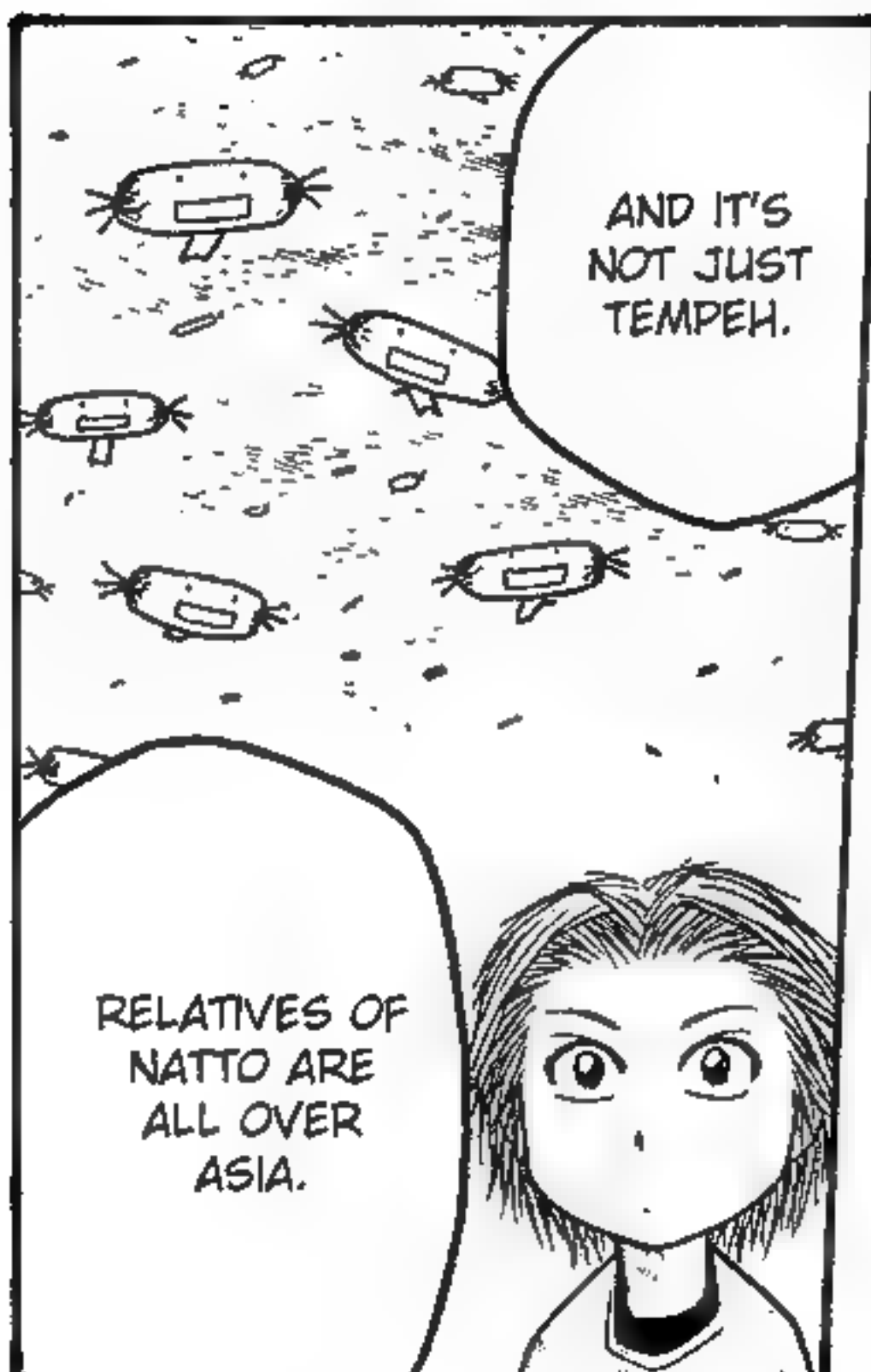








Keizou  
Itsuki  
He's a  
professor  
at a certain  
agricultural  
university  
His cosplay  
is from  
the movie  
"The Great  
Dictator"  
Is the  
professor's  
BGM the  
Hungarian  
Dances,  
too!?





## Natto's Asian Friends

It's also  
in Africa.



ALTHOUGH IT'S  
ONE OF THE FOUR  
MAJOR GRAIN  
CROPS, SOYBEANS  
HAVE ALMOST NO  
HISTORY OF BEING  
USED TO BREW  
ALCOHOL,

BUT ON THE OTHER  
HAND, IT'S LOVED FAR  
AND WIDE, ESPECIALLY  
IN ASIA, AND IT'S USED  
TO MAKE SUCH FOOD  
ITEMS AS SOY SAUCE,  
MISO AND NATTO.



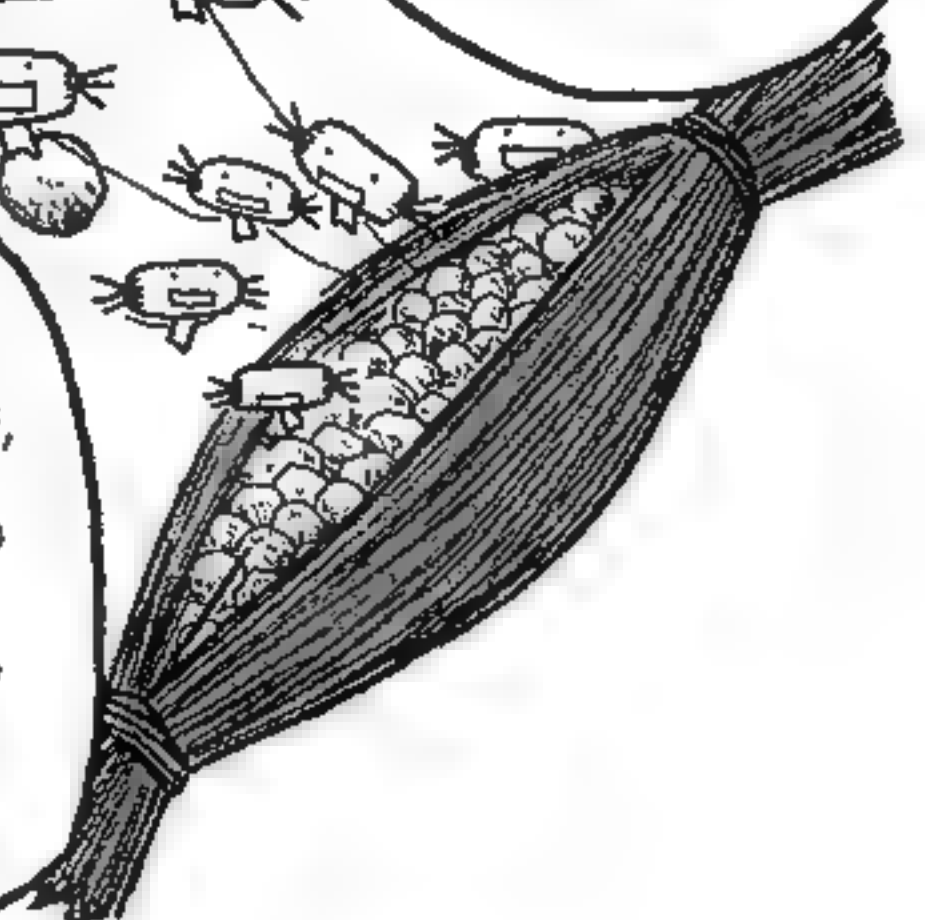
THE NATTO  
STRINGS  
THE NATTO  
BACTERIA  
FOSTER

WILL SAVE  
THE WORLD.

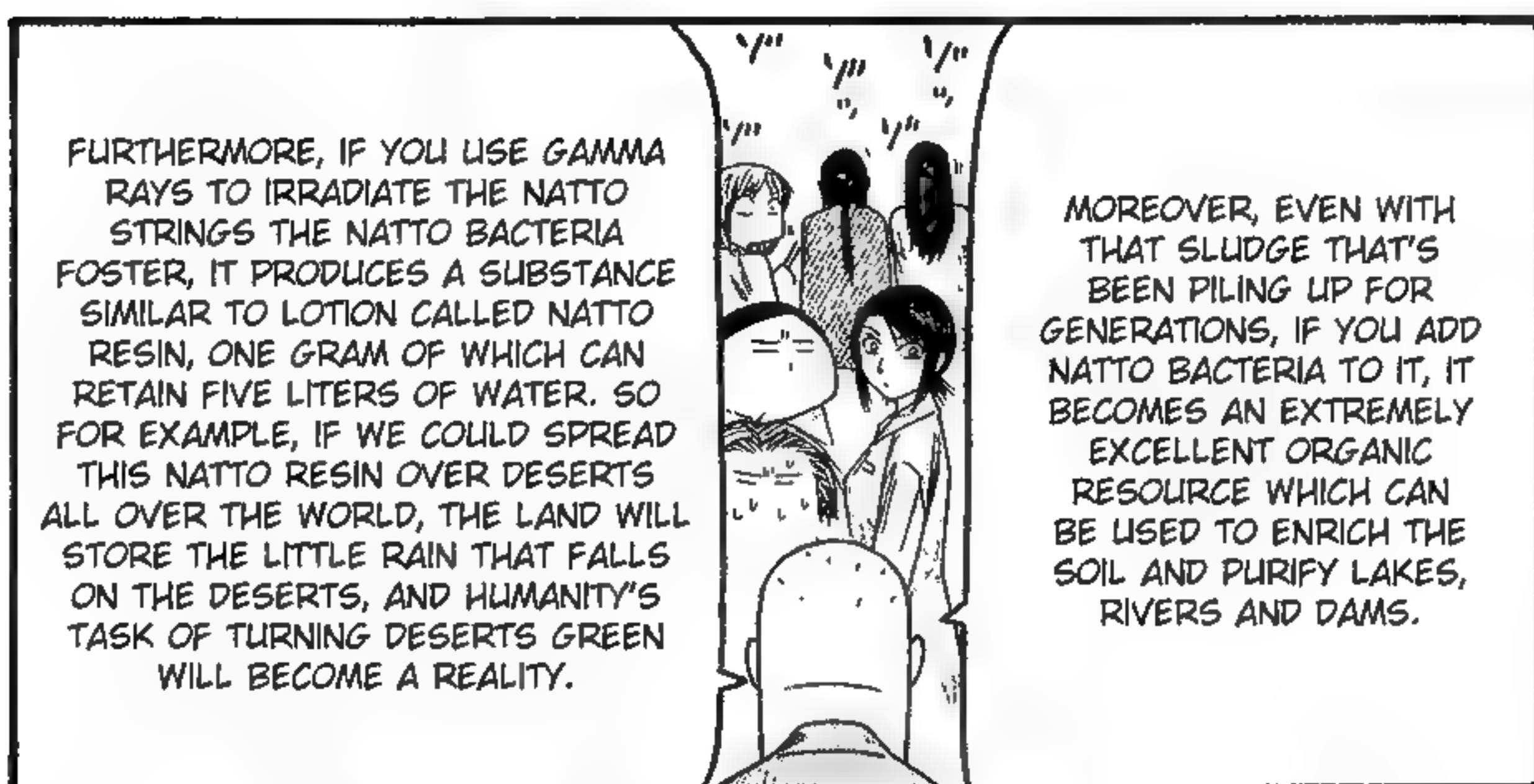
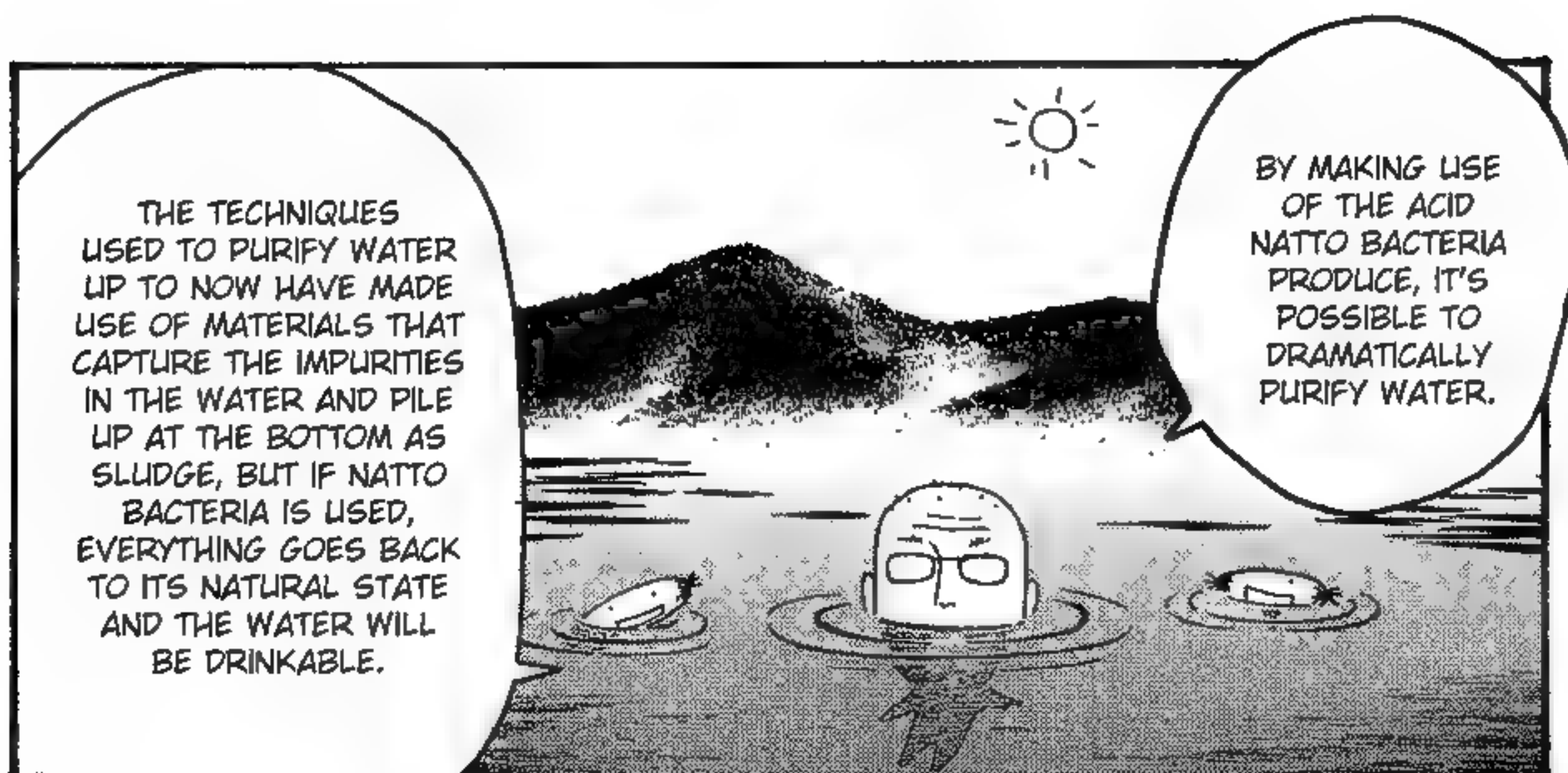
Yaaaay!

AMONG THEM, I  
WANT TO PUSH  
FORWARD OUR  
NATION'S NATTO AS  
A PARTICULARLY  
EXCELLENT  
FOOD ITEM.

BUT INSTEAD  
OF NATTO ITSELF,  
IT'S ACTUALLY  
BACILLUS NATTO  
THAT'S  
EXTRAORDINARY,  
FOR IT IS WHAT  
MAKES NATTO.









He's not making any sense!

ABOUT NATTO, RIGHT?

...YOU'RE TALKING



WELL, LET'S JUST COME UP WITH SOMETHING AND HAVE FUN WITH IT.

Stir  
Stir  
Stir

MAKING IT YOURSELF IS ALL FINE AND GOOD, BUT HOW DO YOU MAKE THE SAUCE THAT GOES ON IT?

YOU'RE ALL SO HEARTLESS.

EITHER WAY, I'M NOT GONNA EAT NATTO.

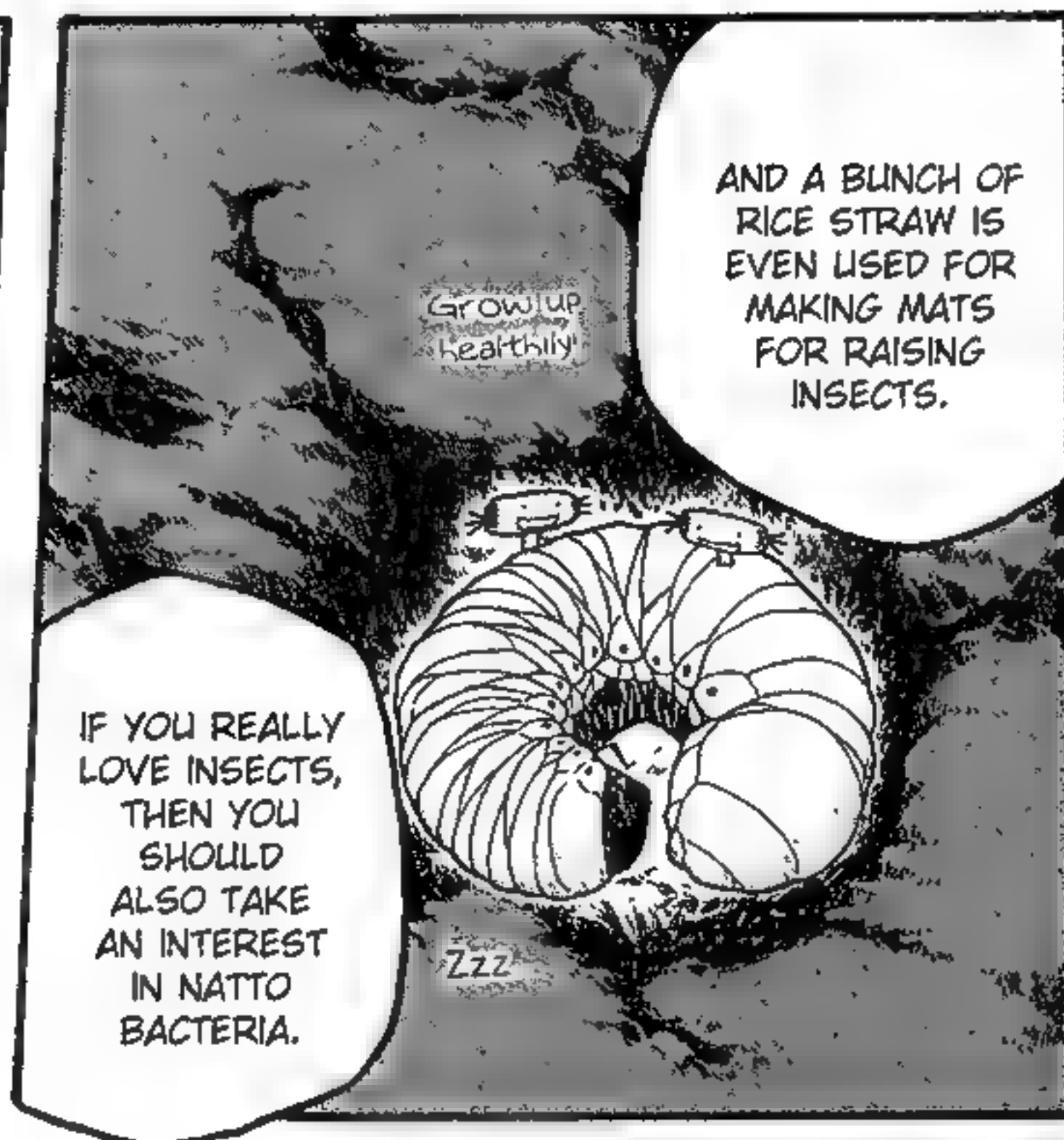
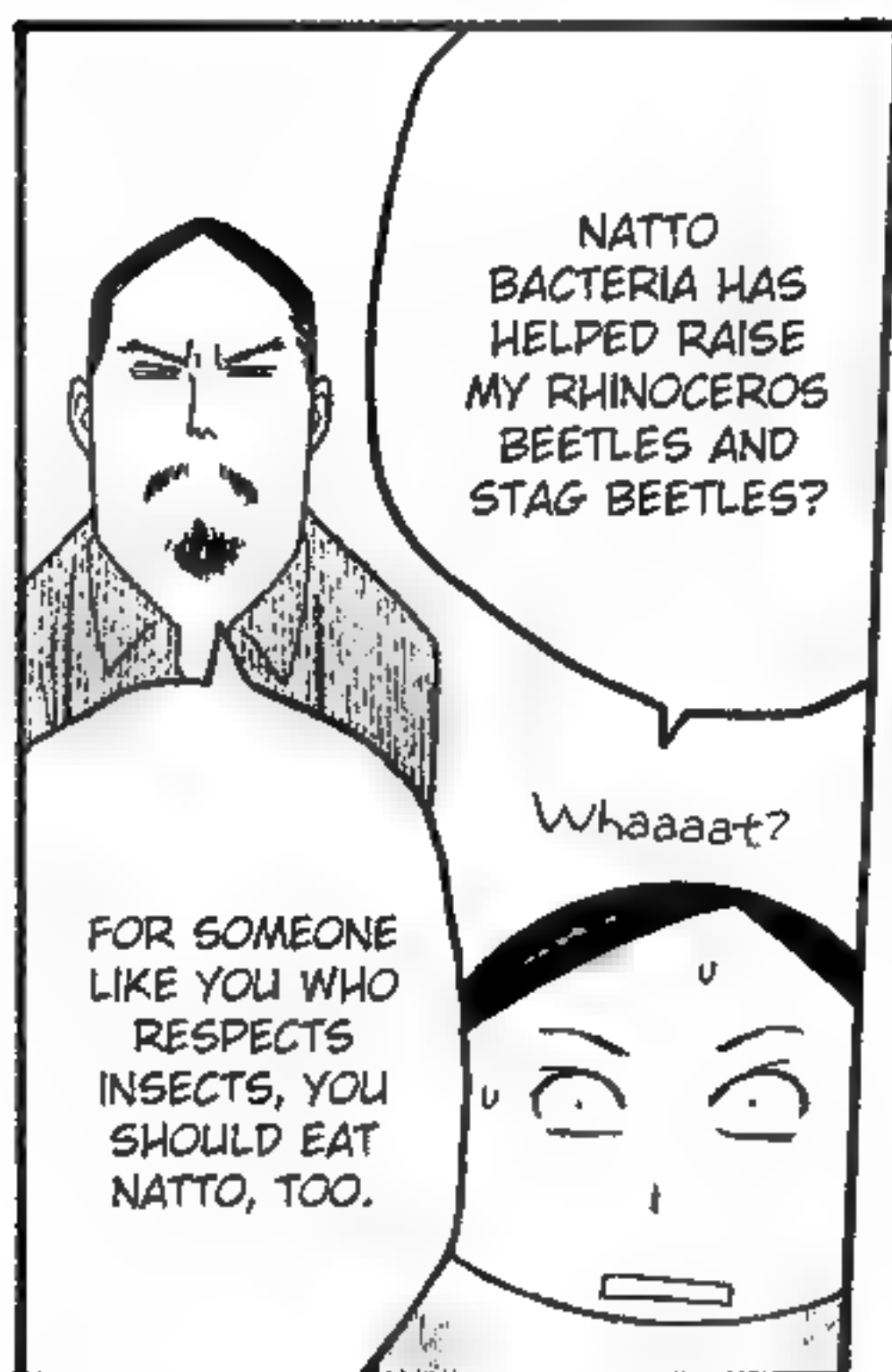
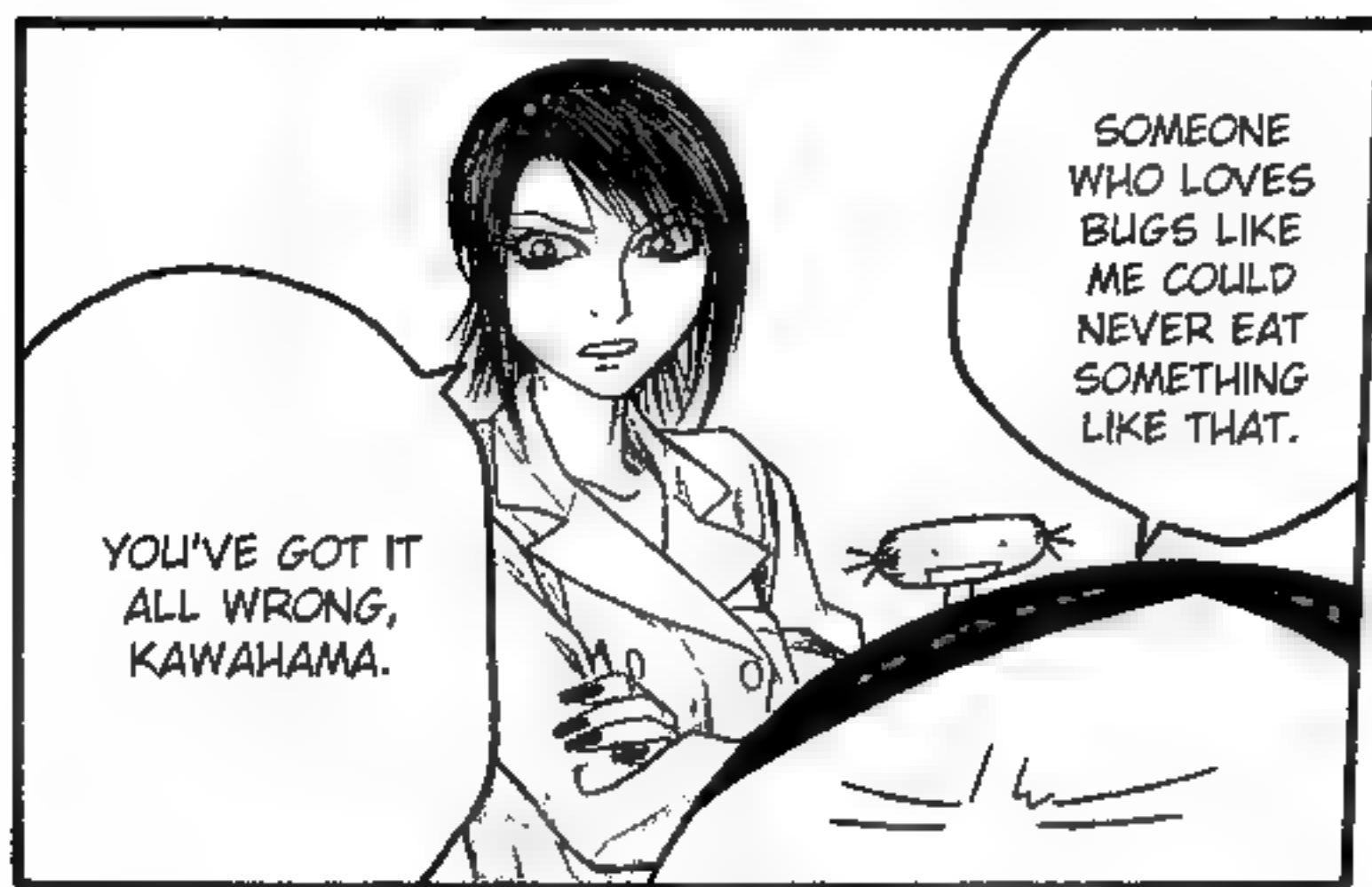


I TRY TO MAKE IT A RULE NOT TO LISTEN TO THE PROFESSOR'S RAMBLINGS.

IF YOU SPREAD NATTO BACTERIA ALL OVER JAPAN, PEOPLE LIVING IN THE KINKI REGION WOULD SEE THAT AS A MINOR FORM OF TERRORISM.

Only the first edition of volume 2 comes with a bonus set of stickers!





*B. subtilis*  
We're also known as hay bacillus. We may be strong, but we almost never threaten other microbes.

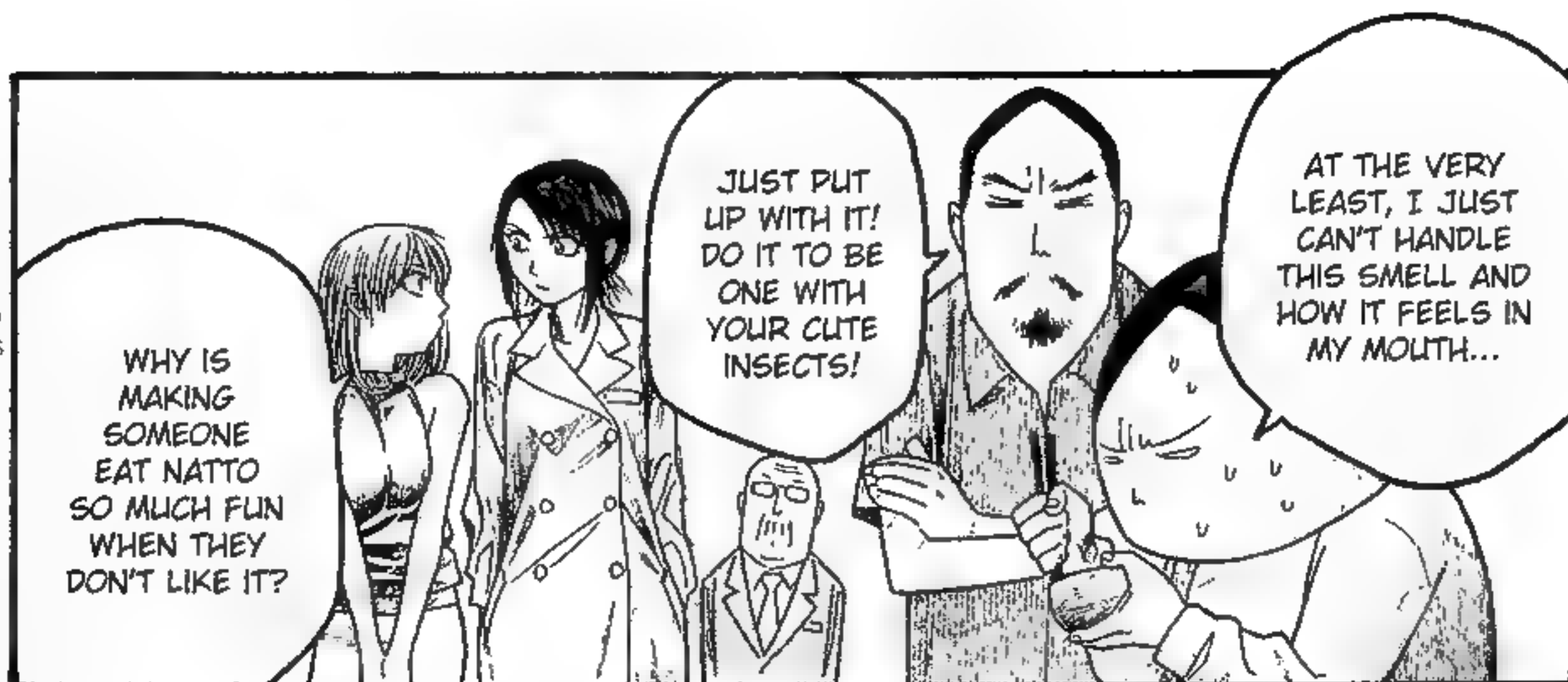




B.

thuringiensis

Also known as Bt, it has the ability to kill insects and is also used in agricultural chemicals, but its toxin doesn't affect any living thing with acidic gastric juices, so humans don't have to worry about it.



WHY IS MAKING SOMEONE EAT NATTO SO MUCH FUN WHEN THEY DON'T LIKE IT?

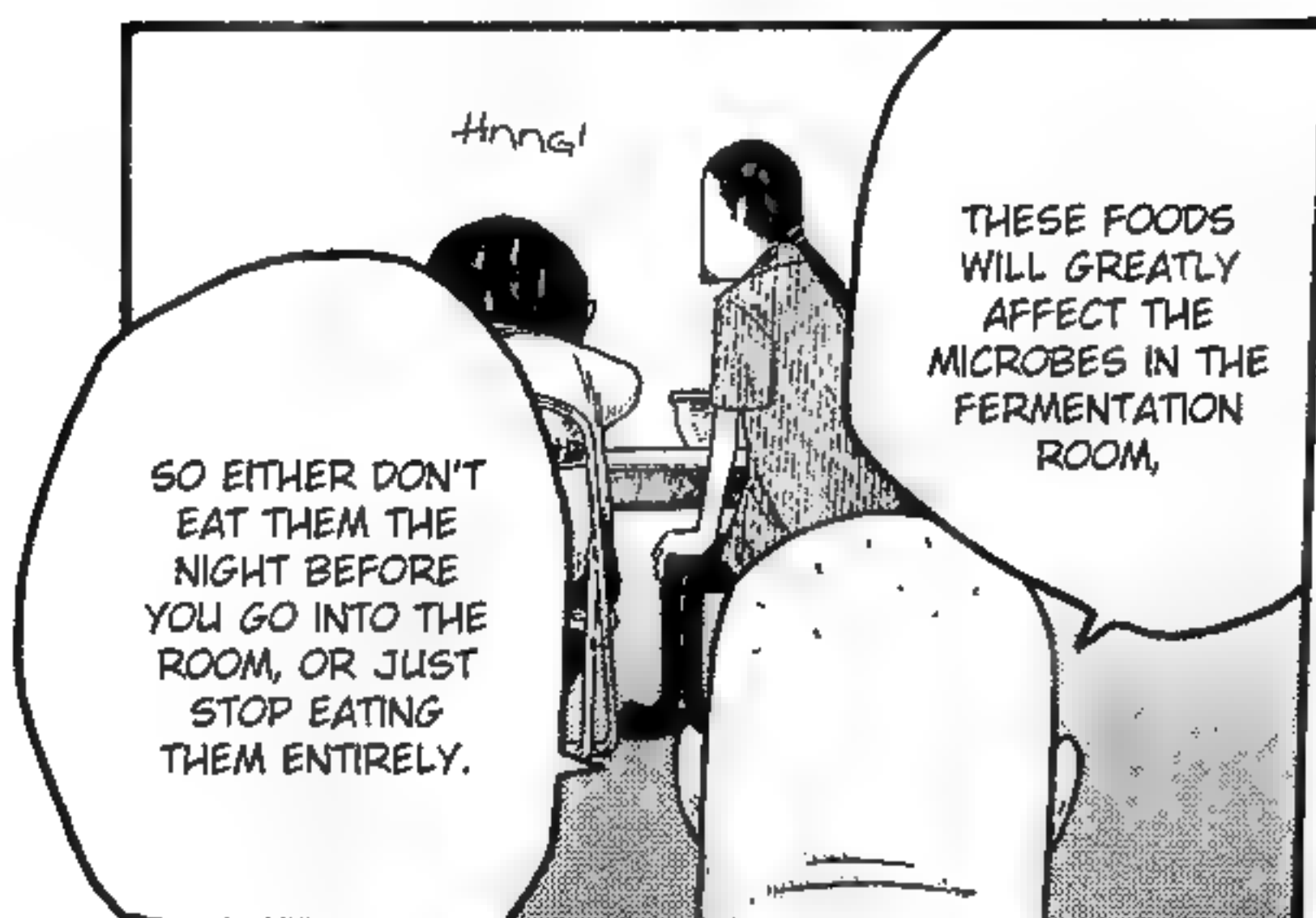
JUST PUT UP WITH IT! DO IT TO BE ONE WITH YOUR CUTE INSECTS!

AT THE VERY LEAST, I JUST CAN'T HANDLE THIS SMELL AND HOW IT FEELS IN MY MOUTH...



BY THE WAY,

AH,



SO EITHER DON'T EAT THEM THE NIGHT BEFORE YOU GO INTO THE ROOM, OR JUST STOP EATING THEM ENTIRELY.

THESE FOODS WILL GREATLY AFFECT THE MICROBES IN THE FERMENTATION ROOM,

Hnnng!



IT'S FINALLY TIME FOR THE FERMENTATION ROOM TO START OPERATIONS,

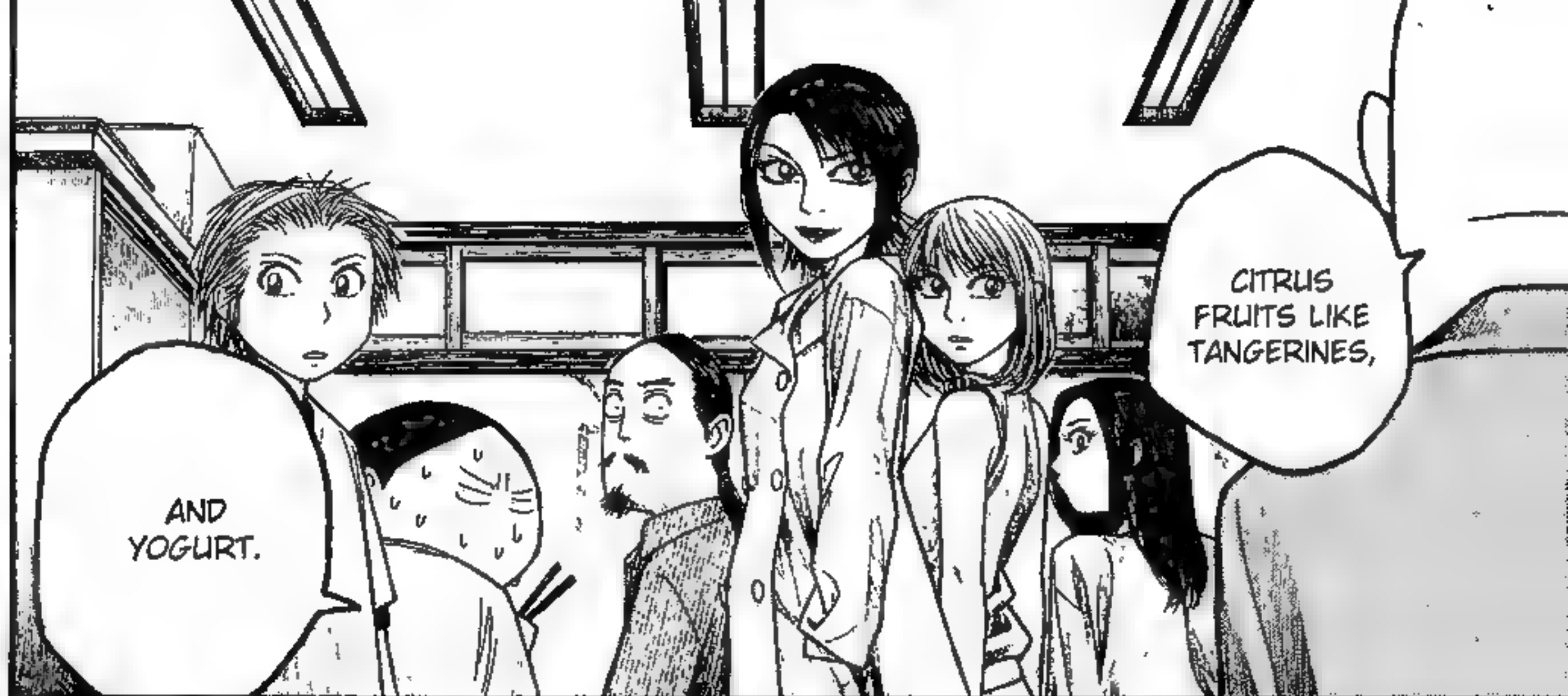
SO THERE'S ONE THING I WANT ALL OF YOU TO ABIDE BY.



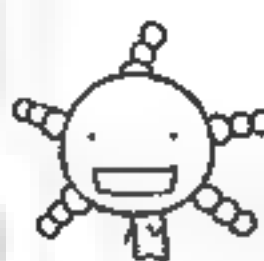
FIRST OF ALL, NATTO,

UHHH...





Citrus fruits  
According to koj mold, the way they brew will go slightly out of whack if blue mold that loves to grow on tangerines were to come into the fermentation room



Whaaat?



We've done it together before, so where's this coming from?



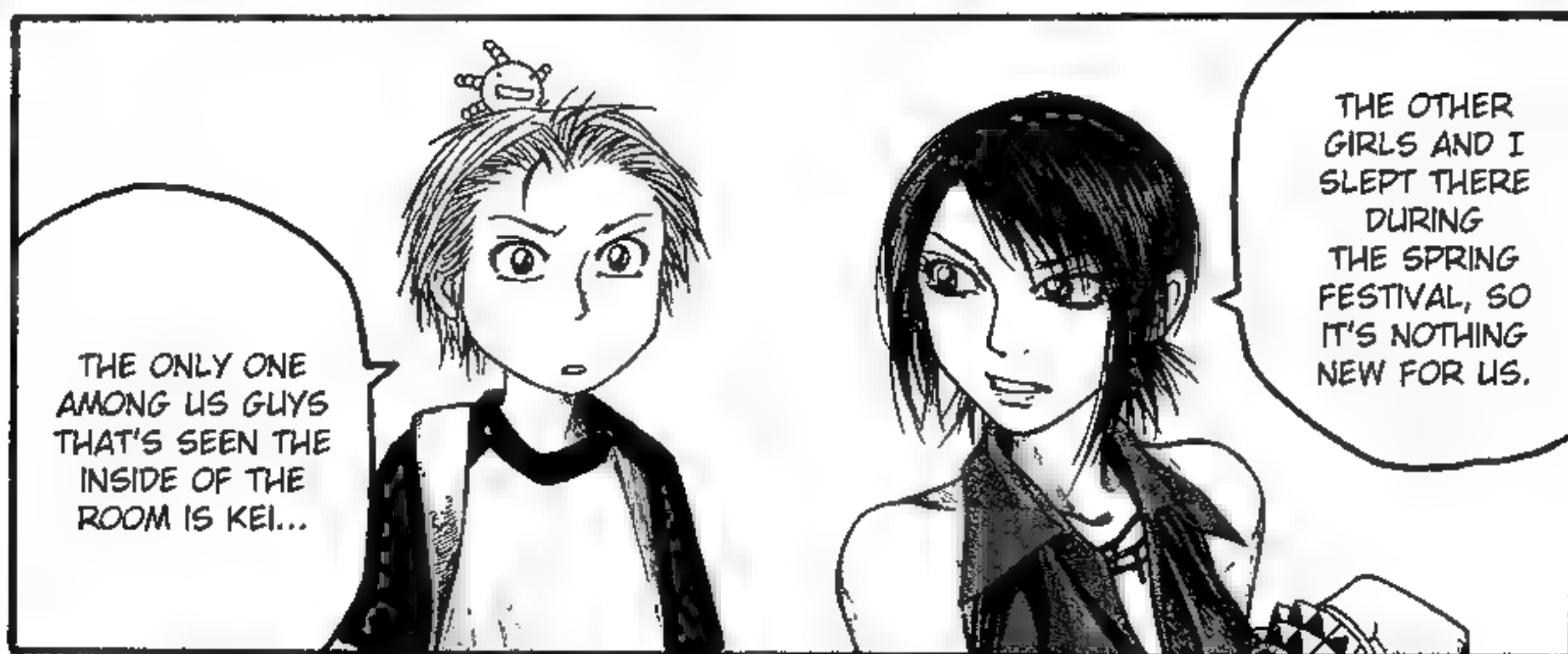
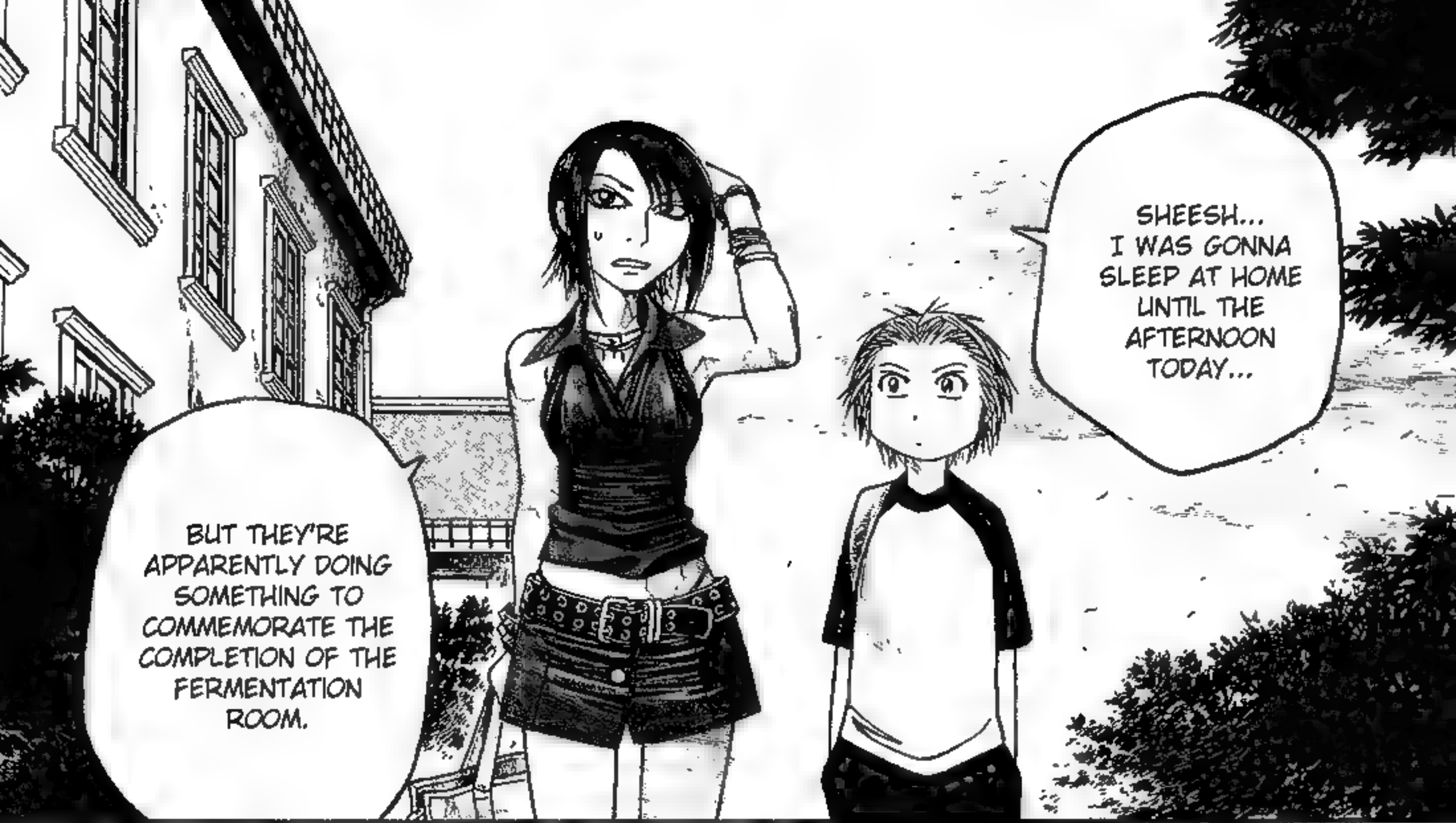


Hachimitsu Scans

~sweeter than honey~

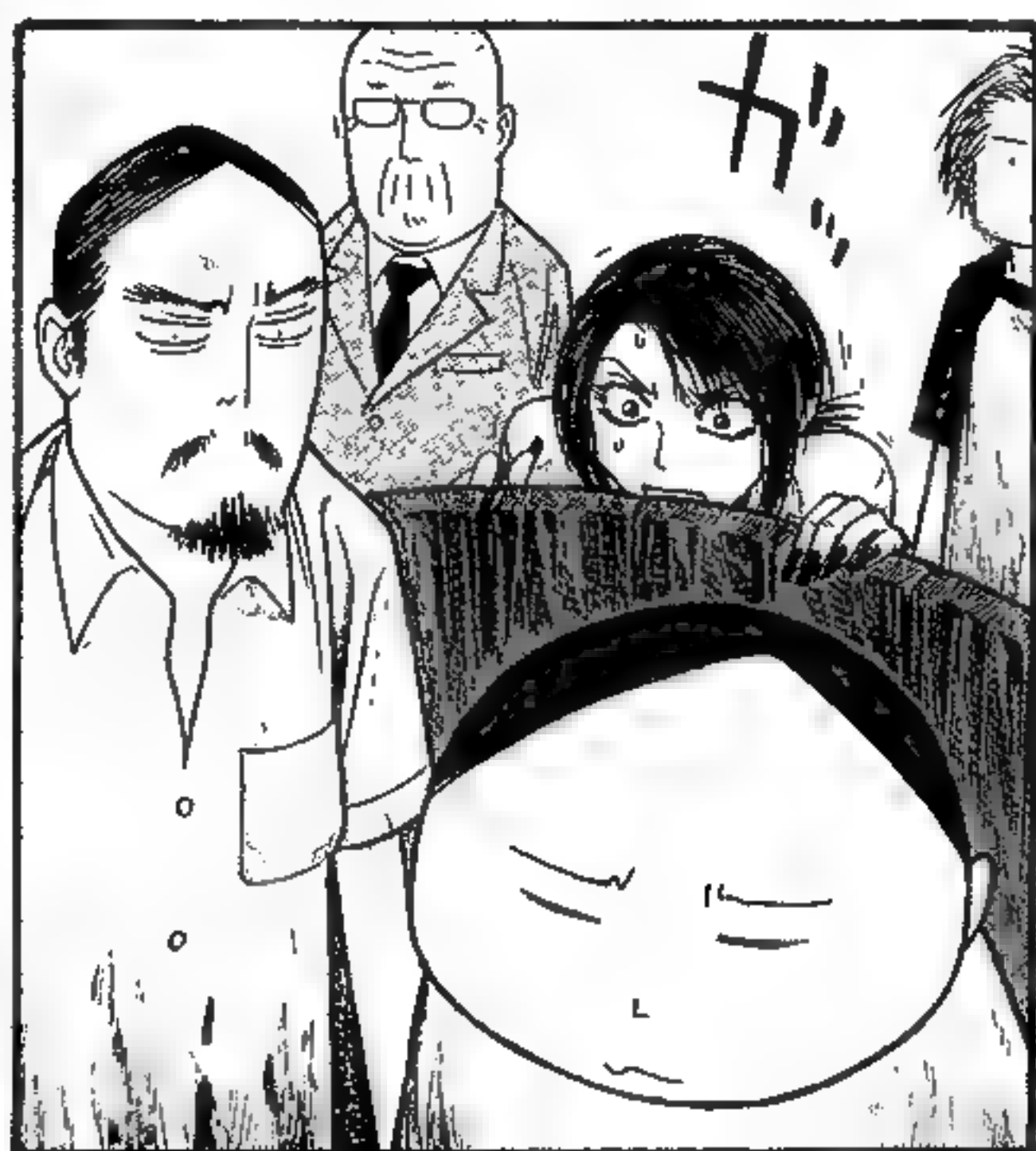
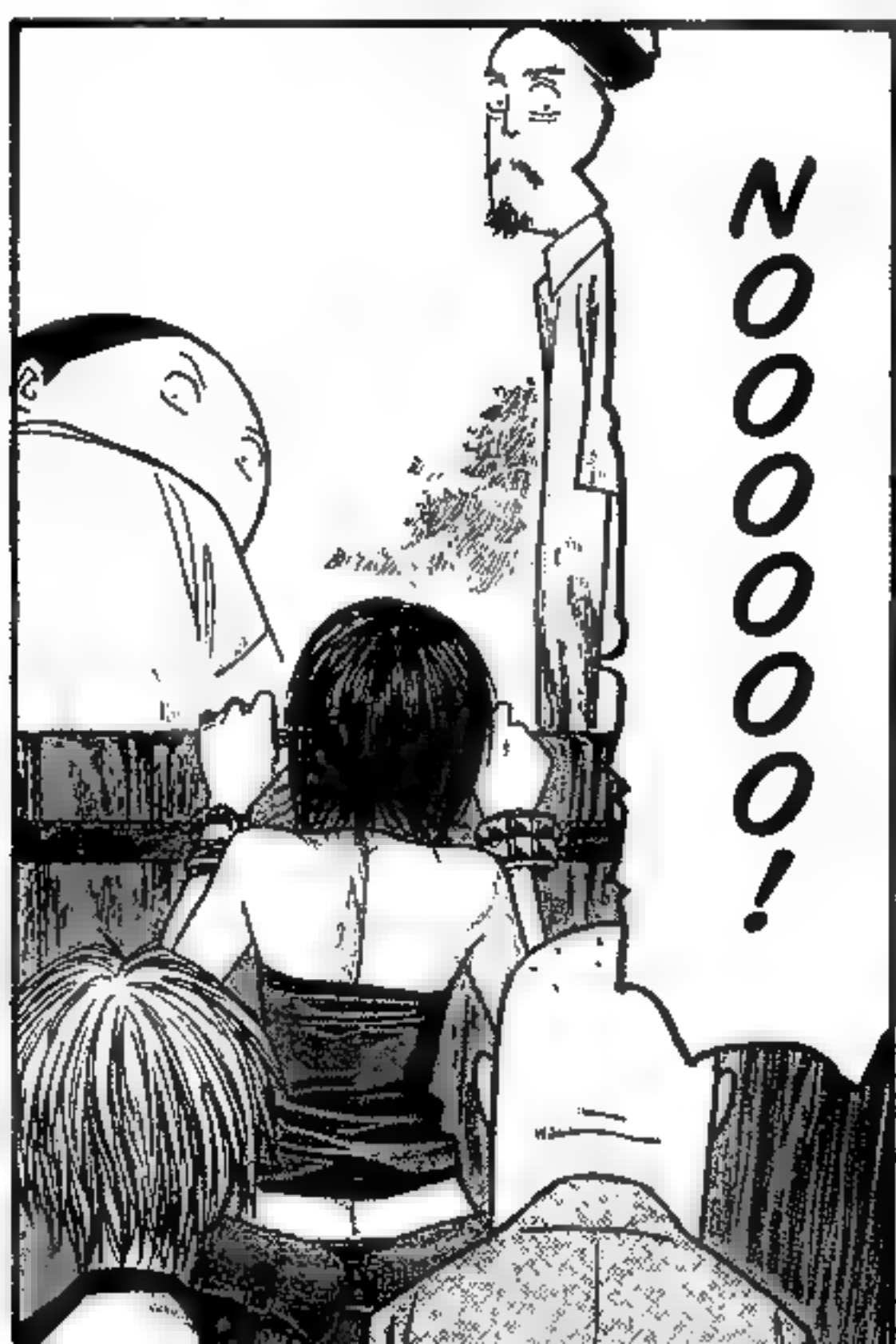
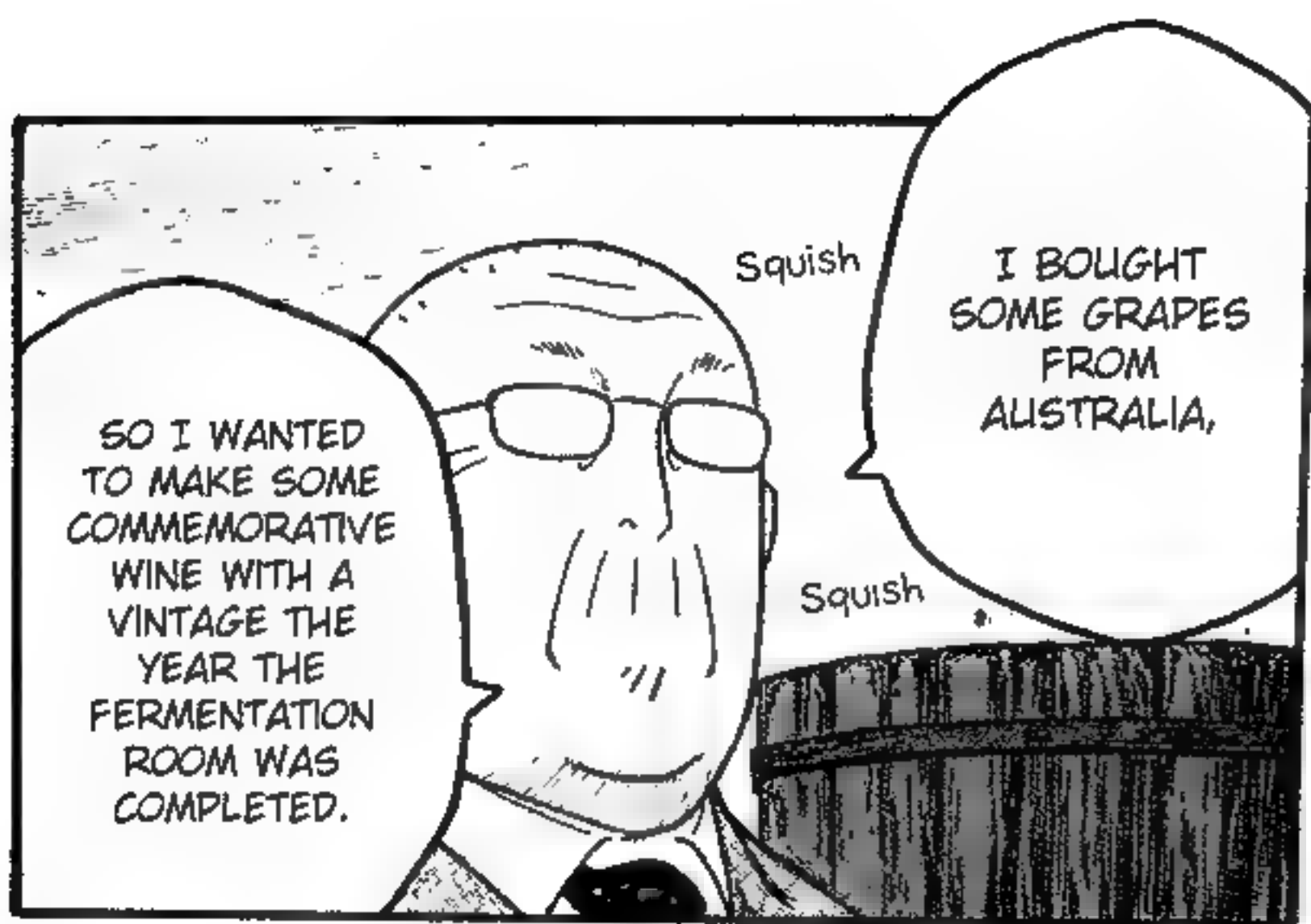
[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)





This chapter is fiction with one part based in reality.





Keizou Itsuki

He's a professor at a certain agricultural university. He was a student during WWII



Fermentation

Congrats to the completion  
of the original refined sake!

# お祝い

WHAT'S  
YOUR  
PROBLEM?  
YOU'RE SO  
RUDE!

ANY-  
THING  
BUT  
THAT  
!!

THIS IS FOR THE  
FERMENTATION  
ROOM, SO IF  
WE'RE MAKING  
WINE, THE  
TRADITIONAL WAY  
OF STAMPING IT IS  
THE WAY TO GO!

CH. 25: UNDERWEAR

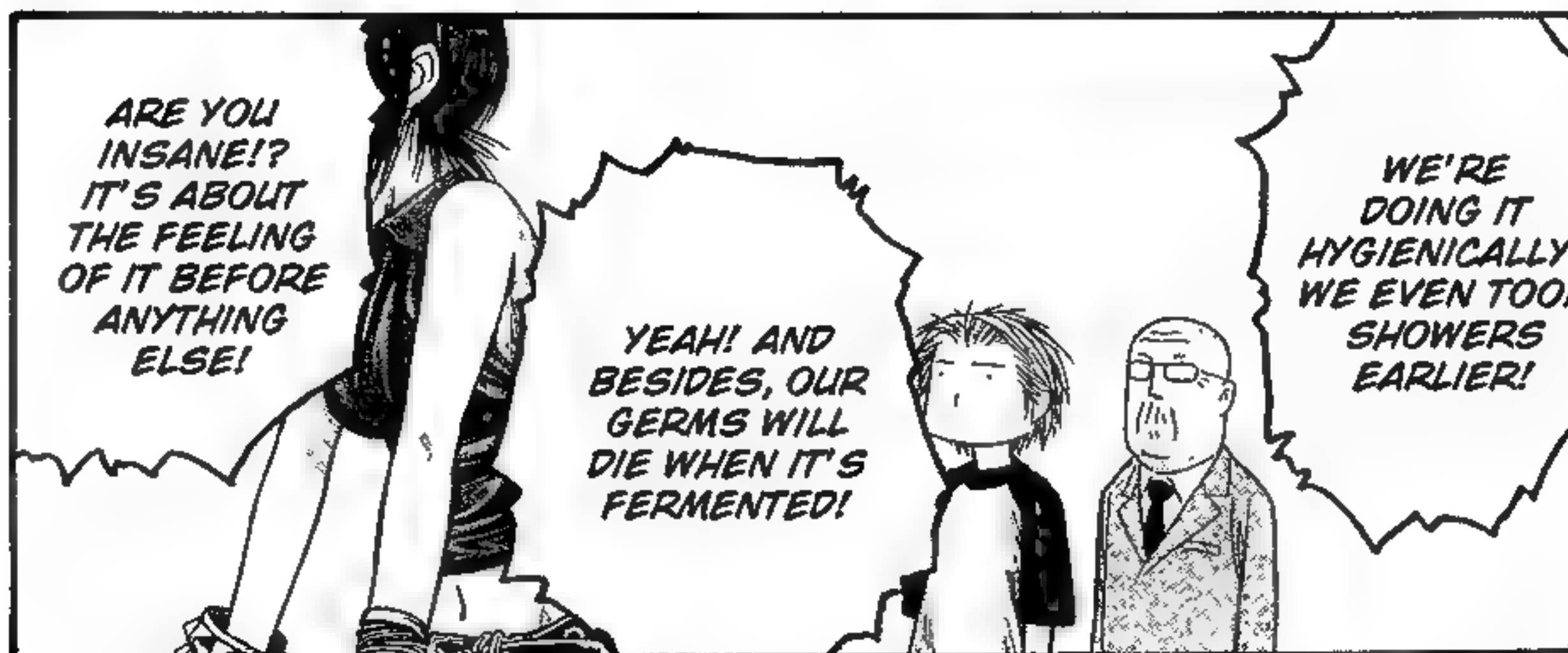




HEY!  
QUIT  
COMPLAIN-  
ING!

WHOOOOA!  
THERE'S NO WAY  
I CAN DRINK  
THIS! NOT ONLY  
AM I NOT GONNA  
DRINK IT, BUT I  
WANT YOU TO  
JUST THROW  
IT AWAY!

EVEN THOUGH  
IT'S GROSS  
ENOUGH THAT  
YOU'RE IN YOUR  
UNDERWEAR,  
WHY ARE THEY  
STAINED WITH  
GRAPE JUICE,  
TOO!?



ARE YOU  
INSANE!?  
IT'S ABOUT  
THE FEELING  
OF IT BEFORE  
ANYTHING  
ELSE!

YEAH! AND  
BESIDES, OUR  
GERMS WILL  
DIE WHEN IT'S  
FERMENTED!

WE'RE  
DOING IT  
HYGIENICALLY!  
WE EVEN TOOK  
SHOWERS  
EARLIER!



I didn't say  
anything!

Shake  
Shake  
Shake



YEAH! IT'S NOT  
LIKE WE HAVE  
ATHLETE'S FOOT,  
SO WE DON'T  
WANT TO  
HEAR YOUR  
COMPLAINTS!

WHAT!? THEN  
YOU'RE NOT  
GETTING ANY!  
DON'T  
DRINK IT!



Tadayasu  
Sawaki.  
He's  
the main  
character  
and he  
can see  
microbes  
for some  
reason.  
He's  
bothered by  
his short  
stature.





Kaoru Misato  
He's a second-year  
His knowledge isn't just limited to sake.



REALLY?  
GOOD  
FOR YOU,  
HASEGAWA-  
KUN.

YEAH...  
SO YOU  
SHOULDN'T  
OVERREACT.

SAWAKI, IT  
CLEARED UP  
FOR ME, RIGHT?  
ISN'T IT  
DIFFERENT FROM  
BEFORE?



Takuma Kawahama  
He's a second-year  
and he's Misato's friend  
He likes protein  
because the first part  
contains "insect".



OH, SO  
EVERYONE'S  
ALREADY  
HERE?

HUH? THEN  
WHERE ARE  
THEY?



BESIDES, IT'S  
ABOUT TIME  
YOU AND  
SAWAKI TAKE  
OVER FOR US,  
HASEGAWA-  
SAN.

YEAH, SINCE  
MITOU-SAN  
AND OIKAWA  
ARE WEARING  
SKIRTS TODAY.



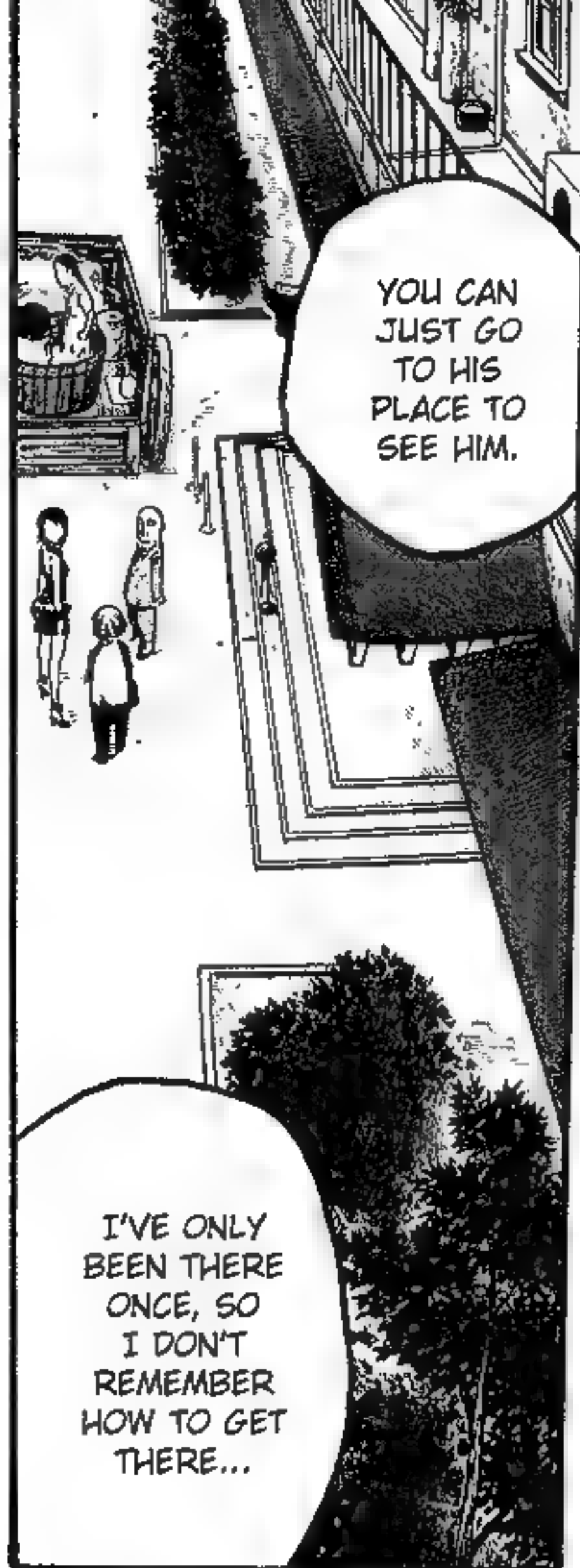
IT'S PRETTY  
INTERESTING,  
SAWAKI.  
WANNA  
TRY IT?

LET'S  
BREW THIS  
BATCH WITH  
OUR OWN  
STRENGTH.

NICE ONE,  
MITOU!  
SO ALL OF THE  
GRAPES WON'T  
GO TO WASTE.

THEY'RE  
SQUEEZING  
GRAPES WITH  
THE PRESS  
INSIDE THE  
ROOM.





YOU CAN  
JUST GO  
TO HIS  
PLACE TO  
SEE HIM.



ALTHOUGH  
HAVING  
SAID THAT,  
MUTOU-KUN'S  
THE ONLY ONE  
ACTUALLY  
TAKING MY  
SEMINAR.



BUT I'M SO  
HAPPY THAT  
MY LAB HAS  
GOTTEN SO  
LIVELY,



I LIKED  
IT BETTER  
WHEN IT  
WAS QUIET!

I JUST  
HOPE KEI  
COMES  
BACK.



HUH?

I NEED  
YUUKI-KUN  
TO TAKE MY  
SEMINAR FOR THE  
BENEFIT OF THE  
FERMENTATION  
ROOM.



YUUKI-KUN  
WILL BE BACK  
WITH US  
SOON.

IS HE  
GONNA  
HAVE TO  
REPEAT A  
YEAR AT  
THIS RATE?

Haruka  
Hasegawa  
She's a  
graduate  
student at  
a certain  
agricultural  
university.  
Her hair is  
black with  
traces of  
light brown.

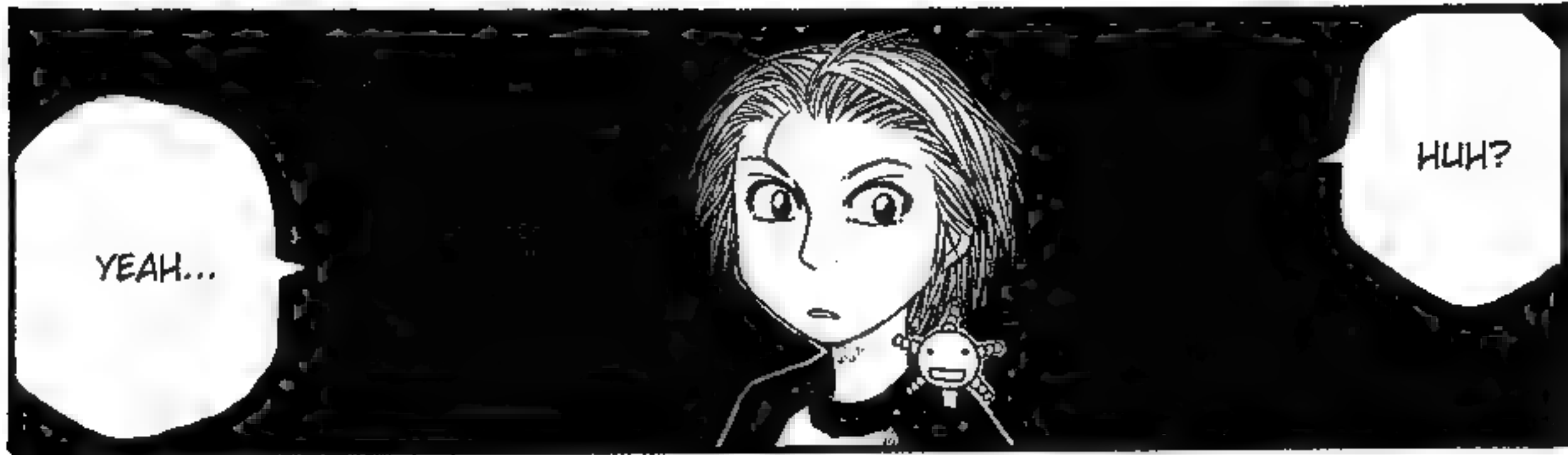




WITH YUUKI-KUN  
IN THE FUTURE?



SAWAKI-KUN,  
AREN'T YOU  
GOING TO  
TAKE MY  
SEMINAR



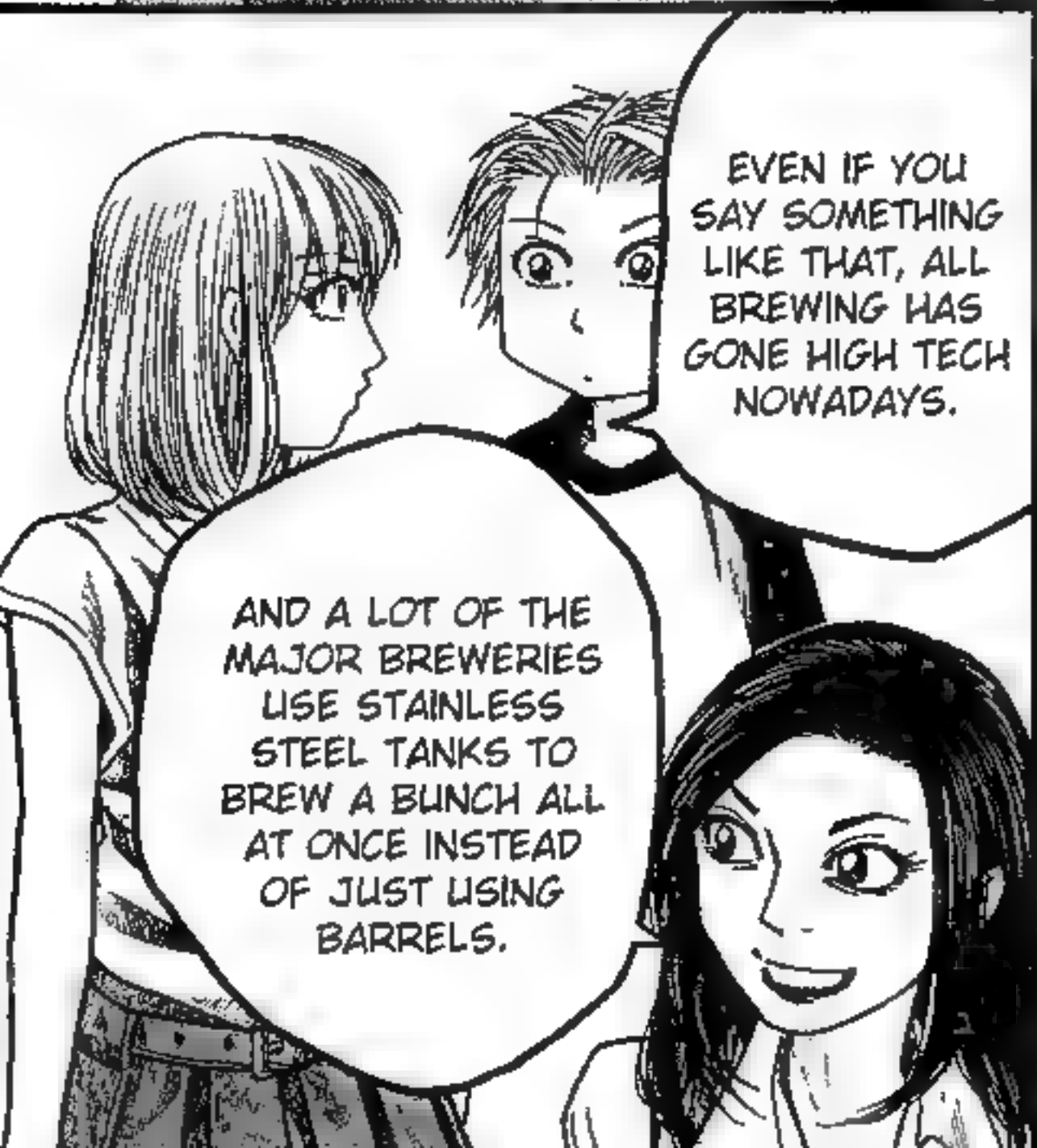
YEAH...

HUH?

RUMBLE

RUMBLE

RUMBLE



EVEN IF YOU  
SAY SOMETHING  
LIKE THAT, ALL  
BREWING HAS  
GONE HIGH TECH  
NOWADAYS.

AND A LOT OF THE  
MAJOR BREWERIES  
USE STAINLESS  
STEEL TANKS TO  
BREW A BUNCH ALL  
AT ONCE INSTEAD  
OF JUST USING  
BARRELS.



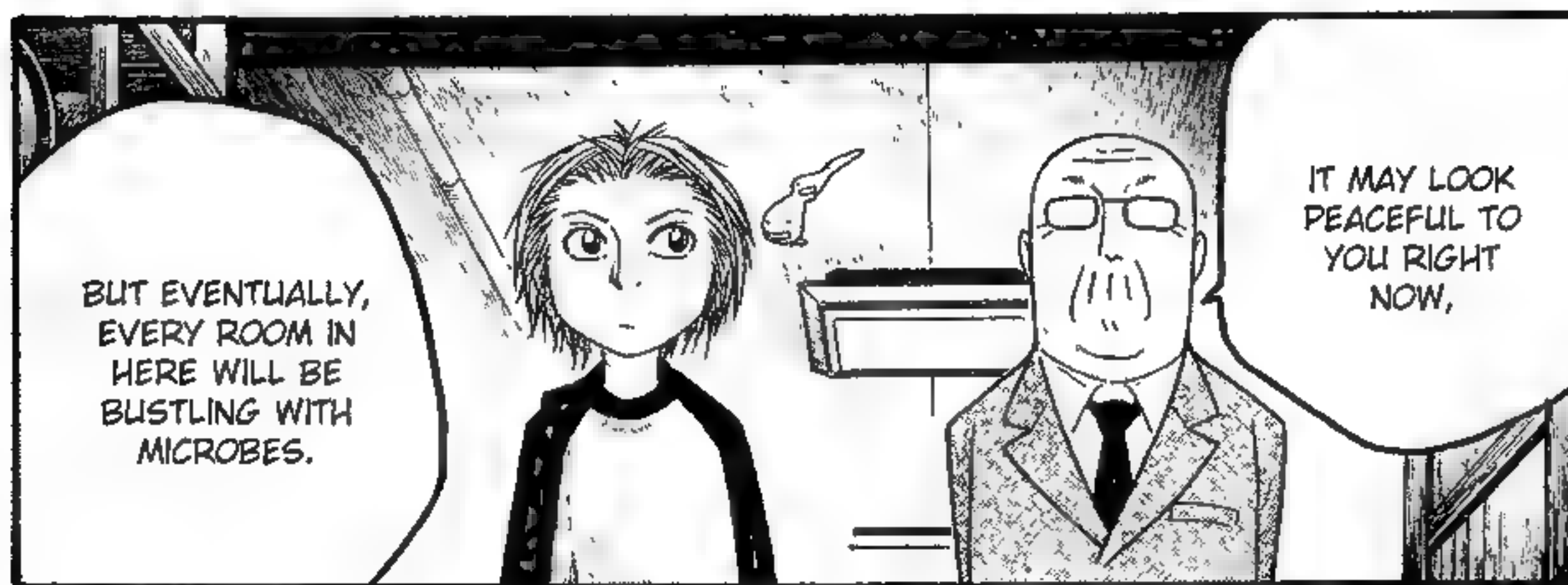
OHHH...  
I HAD THE  
IMPRESSION THAT  
WINE WAS MADE  
BY HAND, SO  
IT'S PRETTY  
SHOCKING  
TO SEE THIS  
MACHINE.

IT PRESSES  
THE GRAPES  
WITH AIR  
PRESSURE.





A.  
alternata  
It's also known as soot mold. It loves plastic and lives on vinyl fabric and painted surfaced in your home. At any rate, it's all over the place and causes a lot of problems, but it's not fundamentally bad



Hazuki  
Oikawa  
Like Sawaki, she's a first-year. Her hair is a chestnut brown, not blonde.



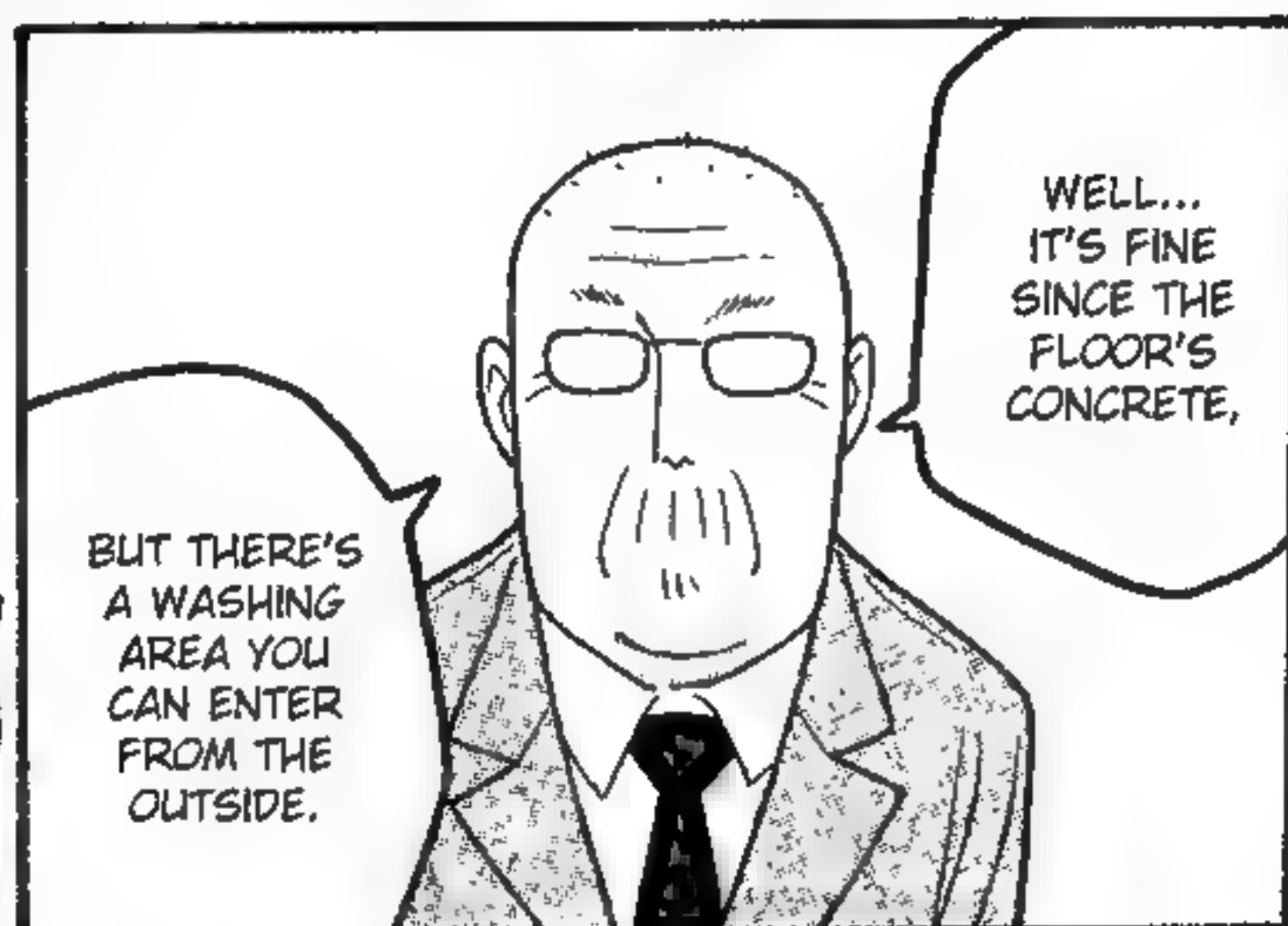


Aoi Mutou  
She's the  
only student  
taking the  
Itsuk lab  
seminar  
In Team  
Hasegawa  
she has  
the darkest  
hair color



WE'LL WIPE THE  
FLOOR AFTER  
WE WASH  
OUR FEET, SO  
WHAT'S THE  
BIG DEAL?

BUT THERE'S  
NOWHERE  
TO WASH  
THIS OFF  
OUTSIDE.



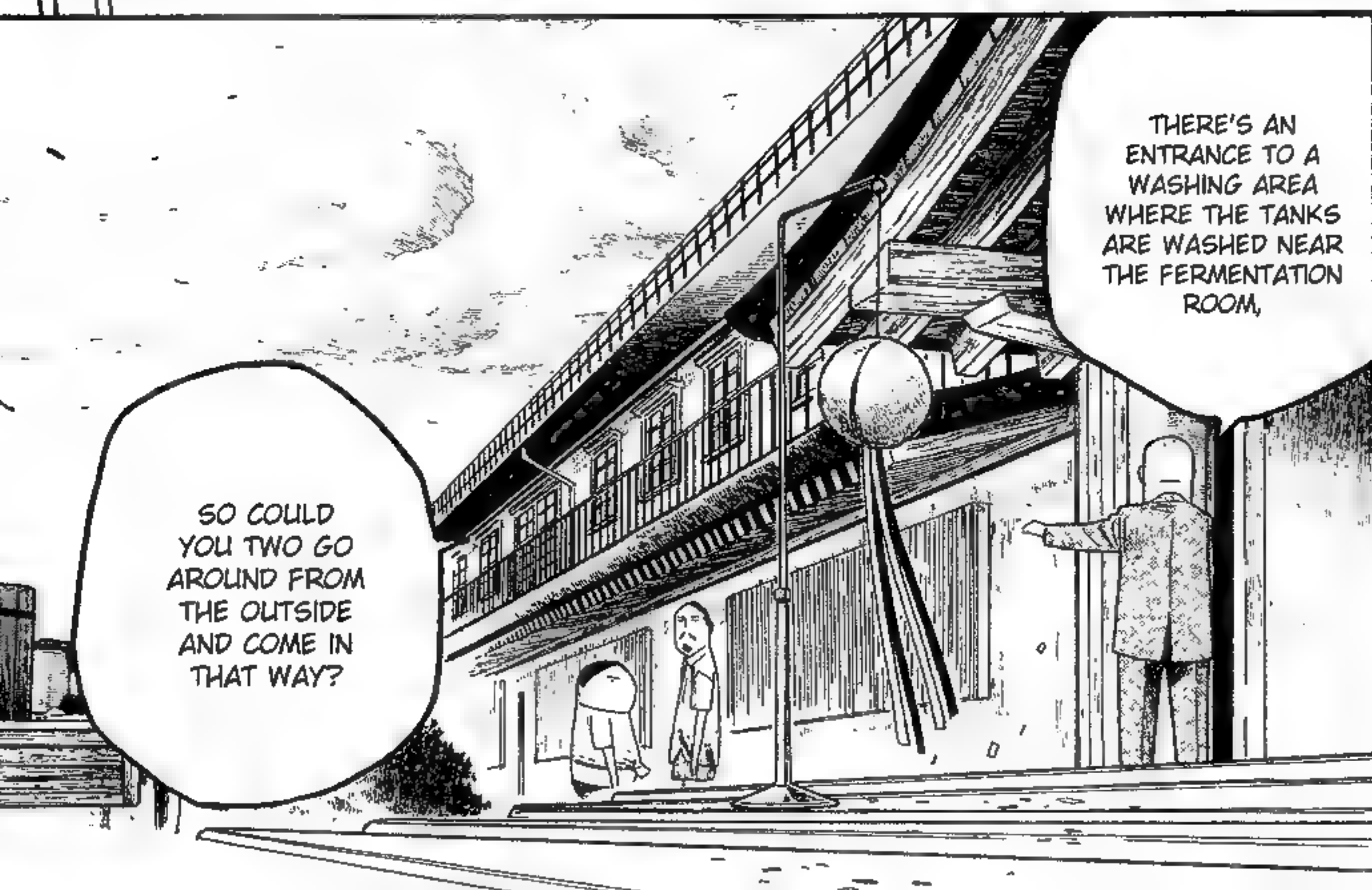
BUT THERE'S  
A WASHING  
AREA YOU  
CAN ENTER  
FROM THE  
OUTSIDE.

WELL...  
IT'S FINE  
SINCE THE  
FLOOR'S  
CONCRETE,



HEY! DON'T  
COME IN  
HERE LIKE  
THAT!

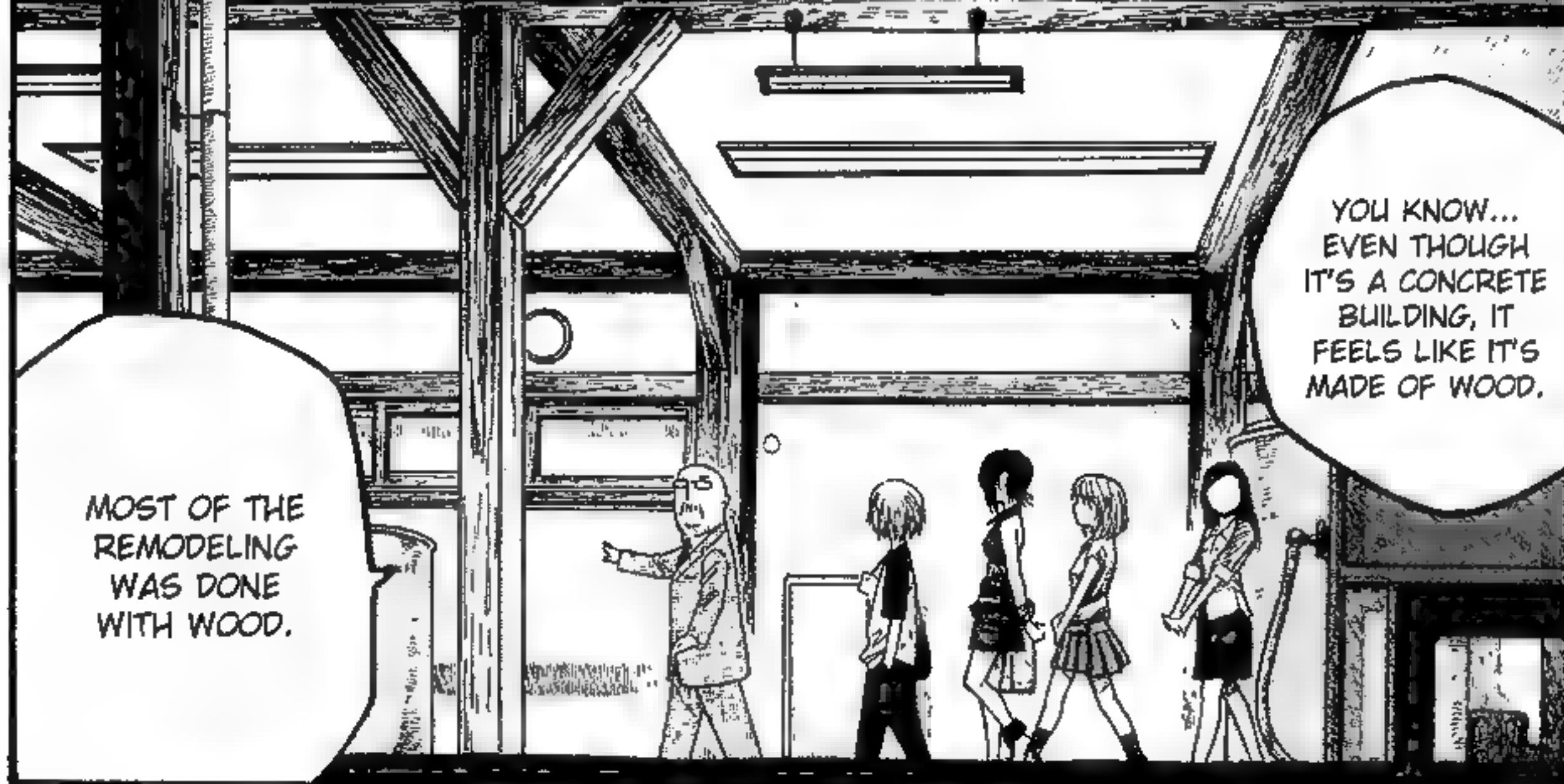
OH NO...  
NOW THERE'S  
GRAPE JUICE  
ALL OVER  
FLOOR.



SO COULD  
YOU TWO GO  
AROUND FROM  
THE OUTSIDE  
AND COME IN  
THAT WAY?

THERE'S AN  
ENTRANCE TO A  
WASHING AREA  
WHERE THE TANKS  
ARE WASHED NEAR  
THE FERMENTATION  
ROOM,





MOST OF THE  
REMODELING  
WAS DONE  
WITH WOOD.

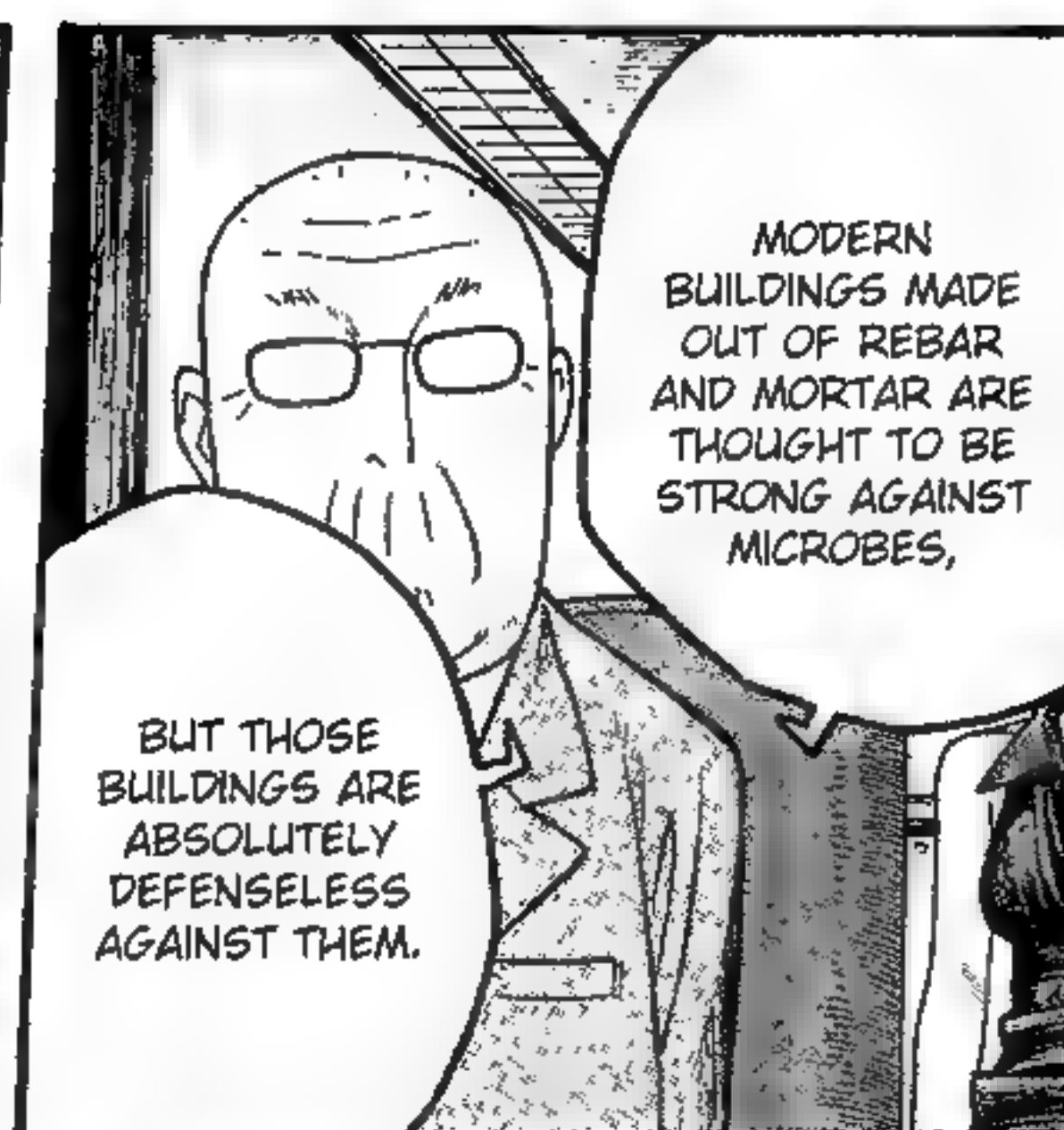
YOU KNOW...  
EVEN THOUGH  
IT'S A CONCRETE  
BUILDING, IT  
FEELS LIKE IT'S  
MADE OF WOOD.



MODERN  
HOUSES THAT  
ARE AIRTIGHT  
ARE GREAT  
FOR RETAINING  
WARMTH,

Let's  
brew the  
ooset!

BUT THEY'RE  
COMPLETELY WEAK  
WHEN IT COMES  
TO MOISTURE,  
FORCING A FIGHT  
AGAINST MOLD  
ALL YEAR LONG.



MODERN  
BUILDINGS MADE  
OUT OF REBAR  
AND MORTAR ARE  
THOUGHT TO BE  
STRONG AGAINST  
MICROBES,

BUT THOSE  
BUILDINGS ARE  
ABSOLUTELY  
DEFENSELESS  
AGAINST THEM.

P.  
chryso-  
genum  
This is  
blue mold.  
Nowadays,  
it multiplies  
more in the  
winter with  
all of the  
windows  
closed than  
even during  
the rainy  
season.



AND THE  
WALLPAPER IS MADE  
FROM ACTUAL PAPER  
INSTEAD OF VINYL  
THAT'S TYPICALLY  
USED NOWADAYS,  
SO IT'S AS IF THE  
ROOM IS BREATHING,  
ALLOWING IT TO  
DEFEND AGAINST  
MOLD.

IN THAT REGARD,  
THE WOOD CAN  
DEAL WITH THE  
HUMIDITY BY  
EXPANDING AND  
CONTRACTING,





BUT ON THE OTHER HAND, IT'LL BE BONE-CHILLINGLY COLD IN HERE IN THE WINTER.

DID YOU THINK IT WAS BECAUSE IT'S AN OLD BUILDING? WE HAD TO REPLACE ALL OF THOSE.

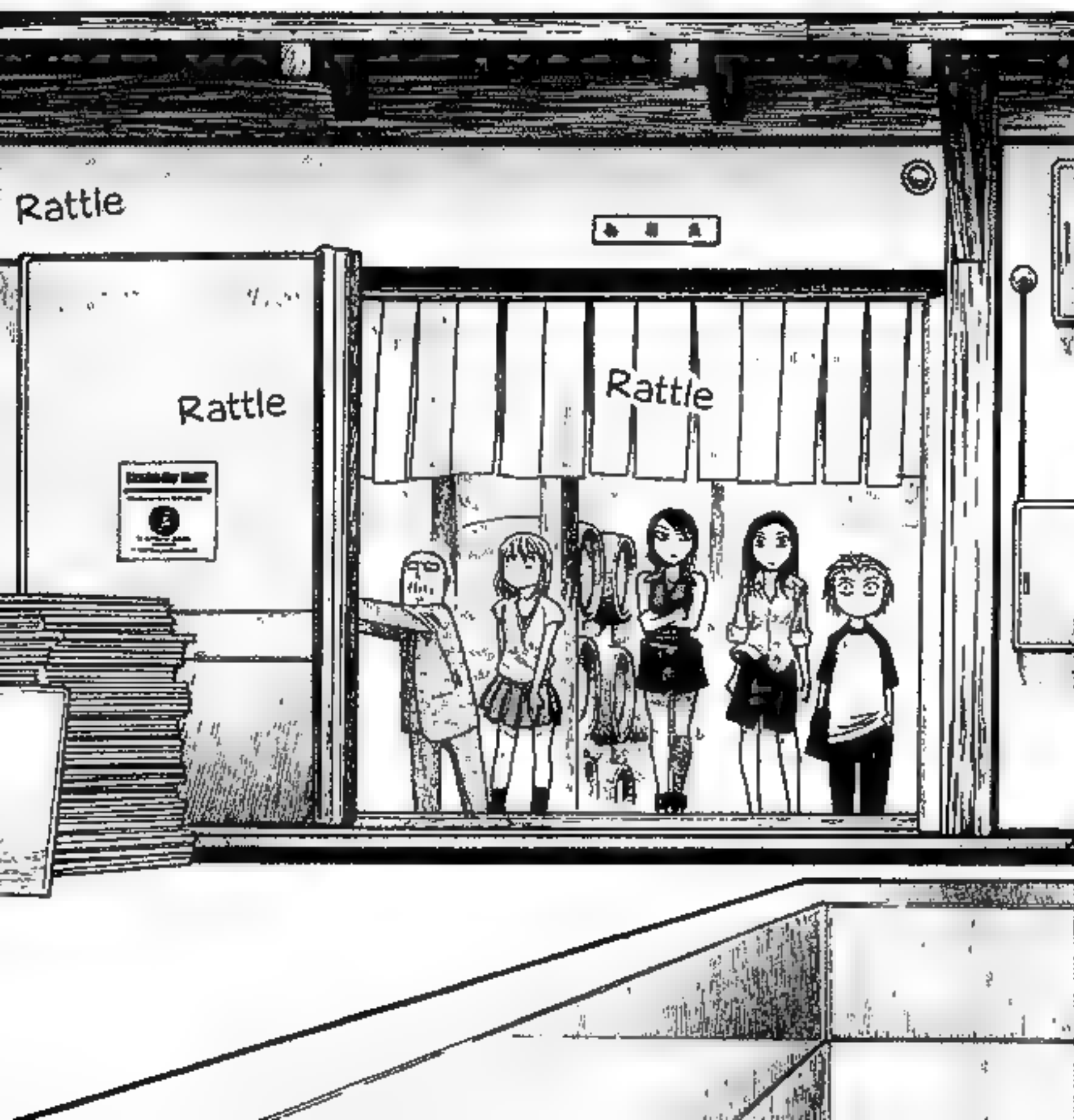
SO THAT'S WHY THE WINDOW FRAMES ON THE SECOND FLOOR ARE WOOD, TOO...



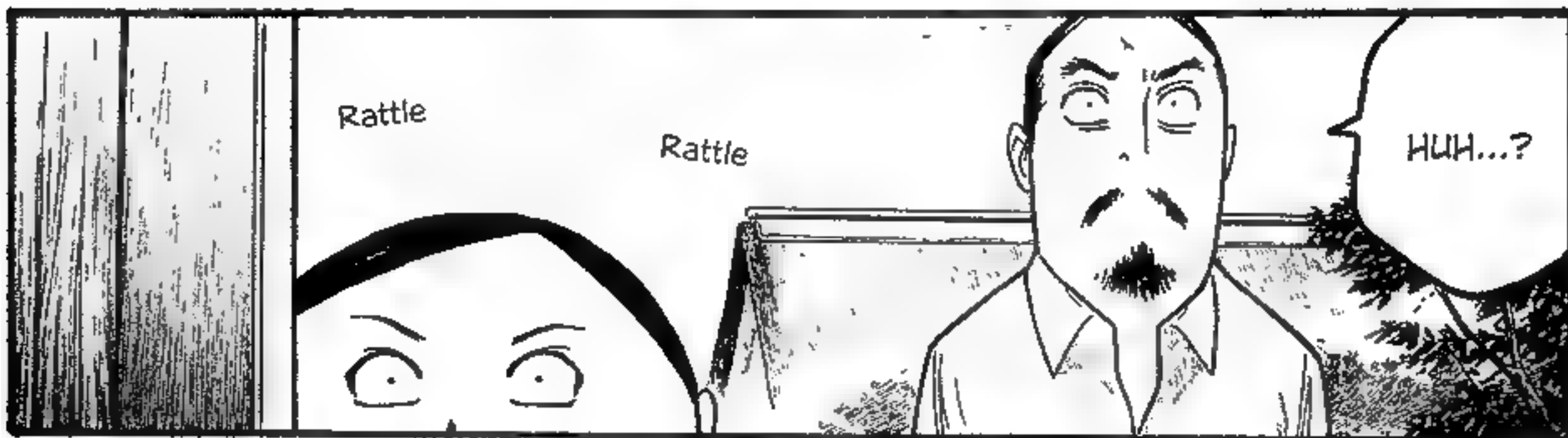
WELL, LET'S THINK ABOUT HOW TO DEAL WITH THAT WHEN WINTER ARRIVES.

AND I THINK IT'LL ALSO BE PRETTY COOL IN HERE DURING THE SUMMER.

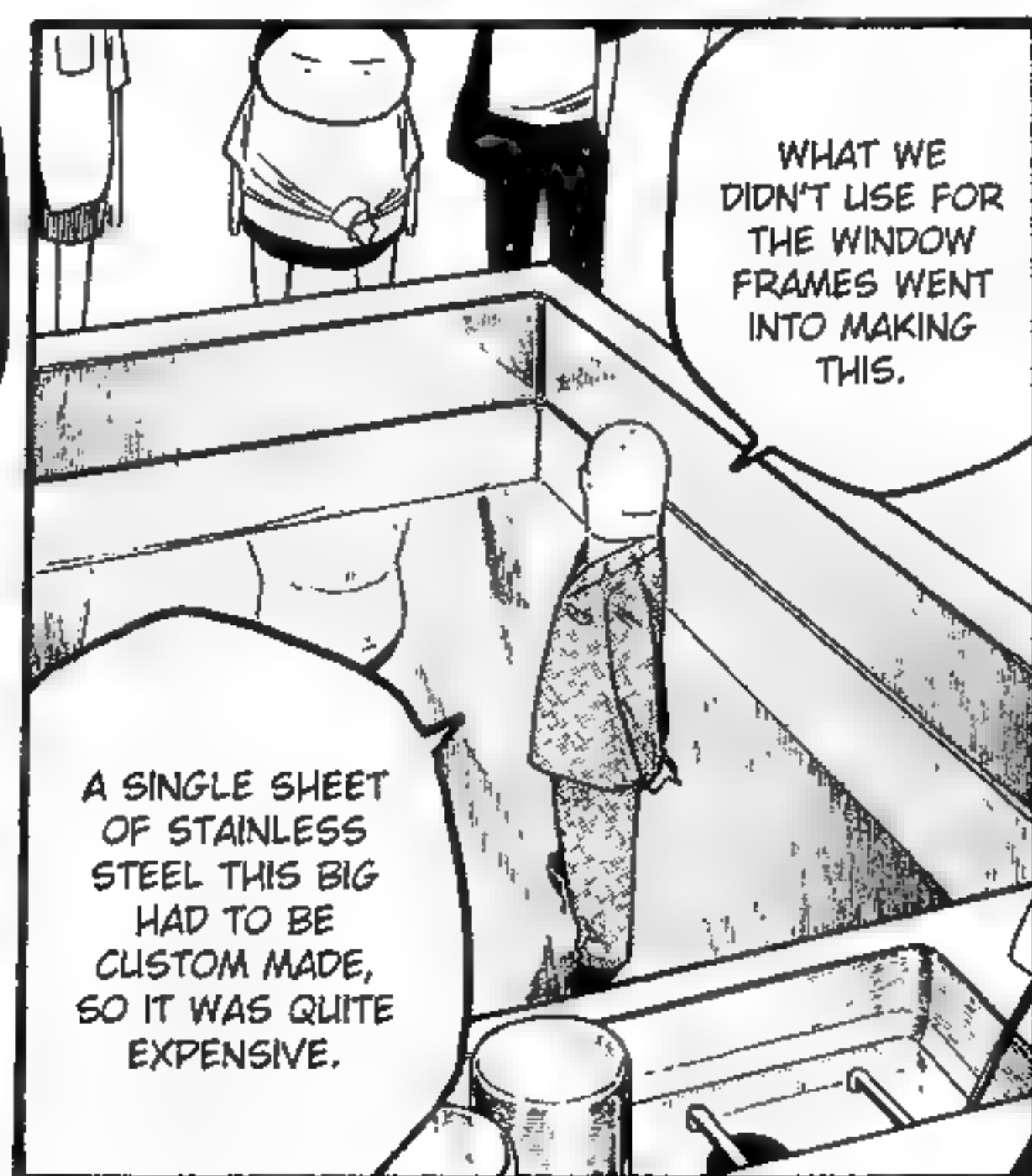
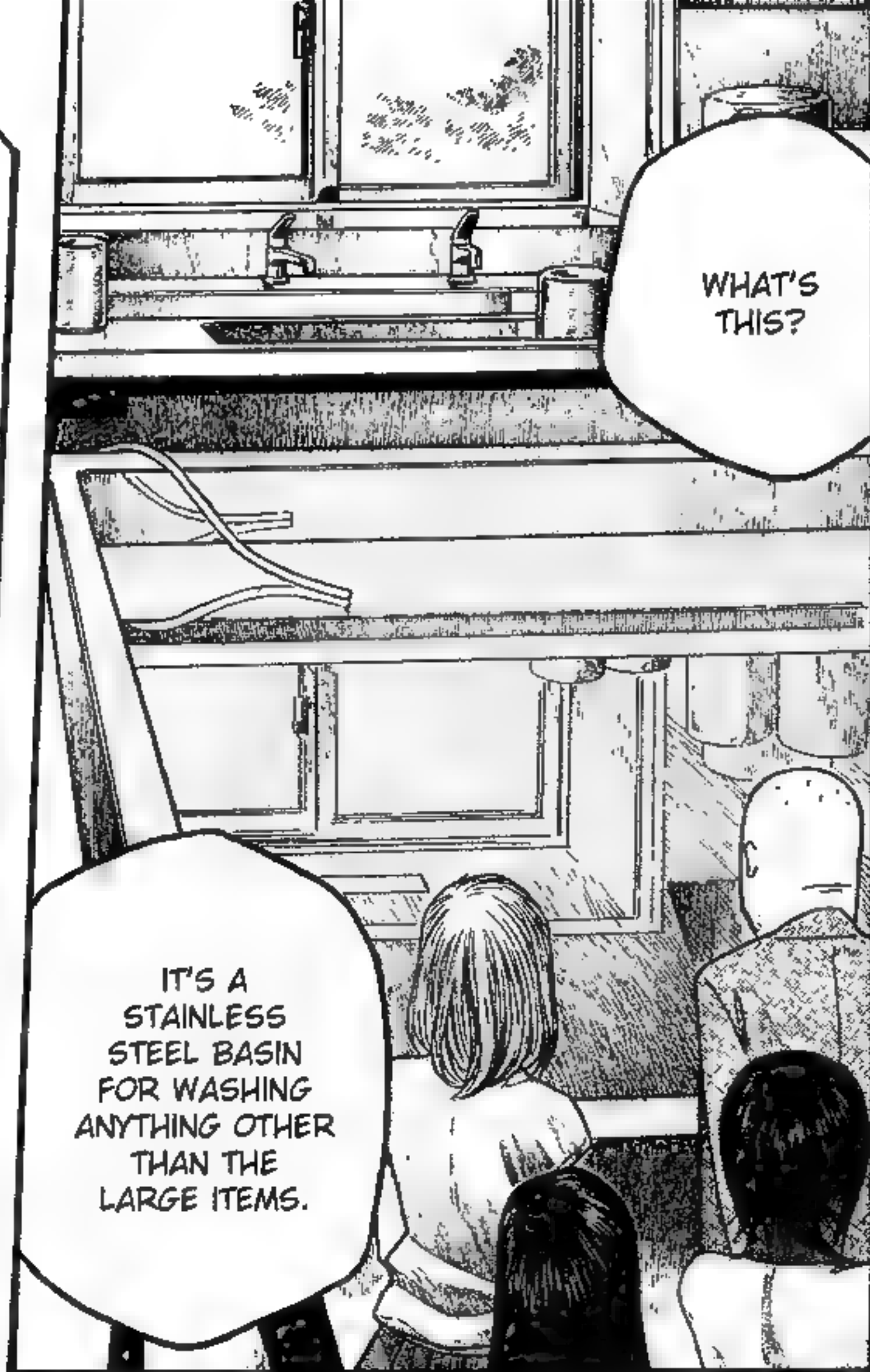
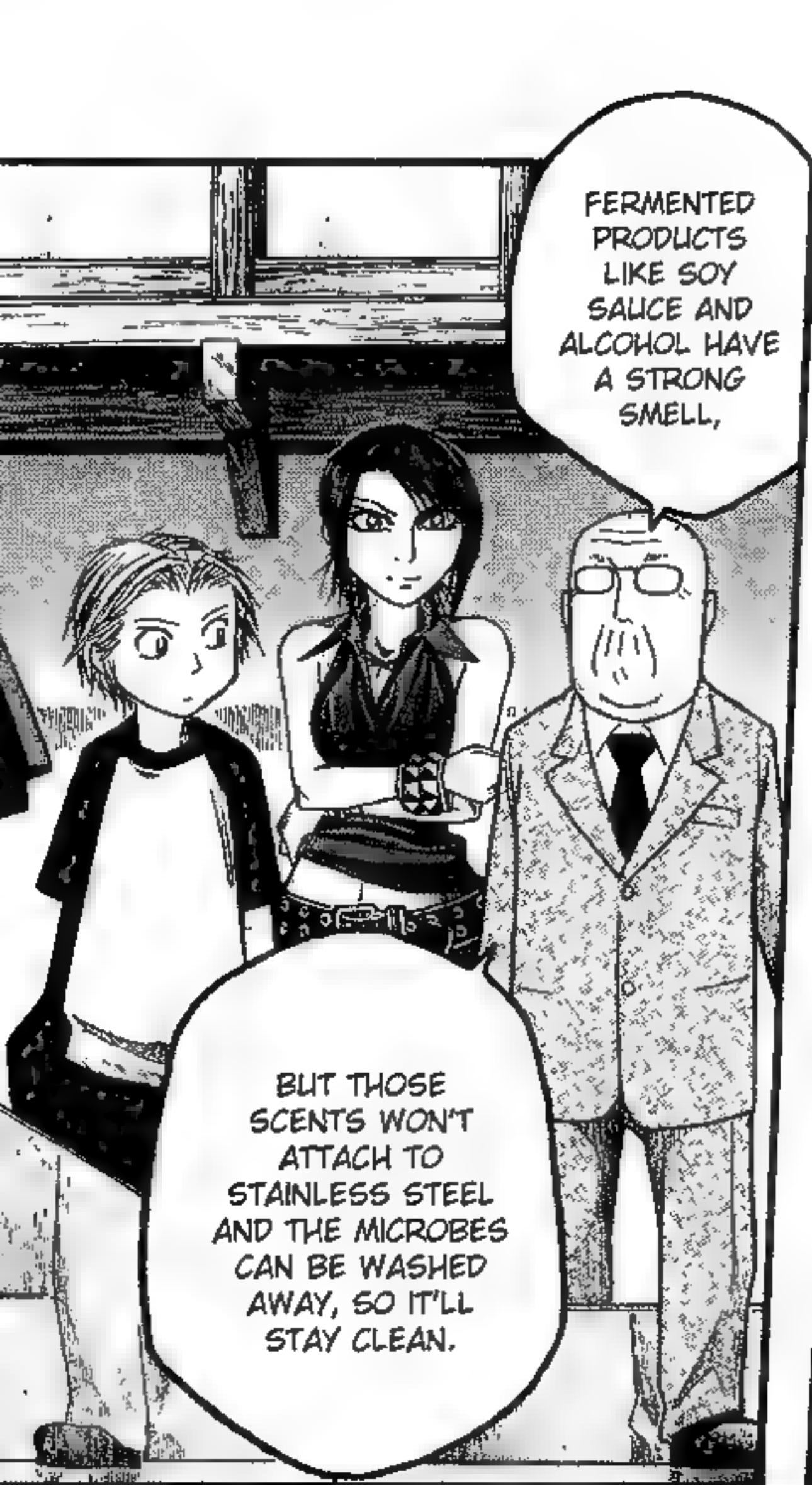
WELL, ISN'T IT NICE HOW SIMILAR IT IS TO A BREWERY?













ISN'T GOING TO WORK, PROFESSOR.



THIS WASHING AREA



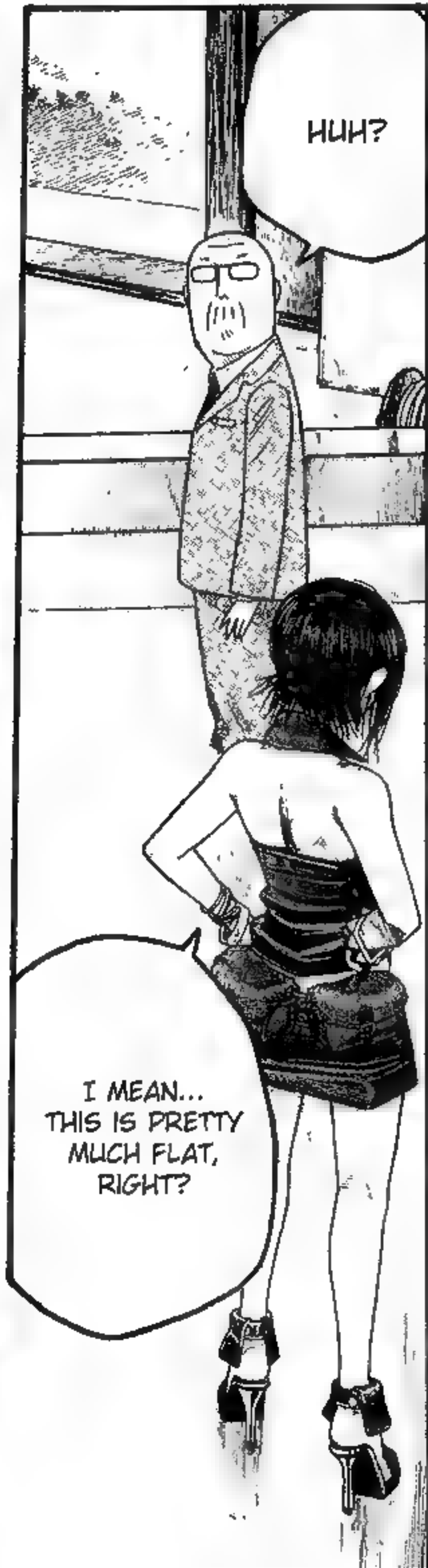
THE FLOOR IS LEVEL, SO THE WATER WON'T DRAIN IF IT'S LIKE THIS.

HM? WHAT DO YOU MEAN, HASEGAWA-KUN?



BESIDES, IT'LL GET DENTED WHEN WE STEP ON IT, SO THAT WOULD JUST LEAVE PUDDLES BEHIND...

EVEN IF A BATHTUB SEEMS LEVEL, IT'S SLIGHTLY SLANTED TOWARDS THE DRAIN.



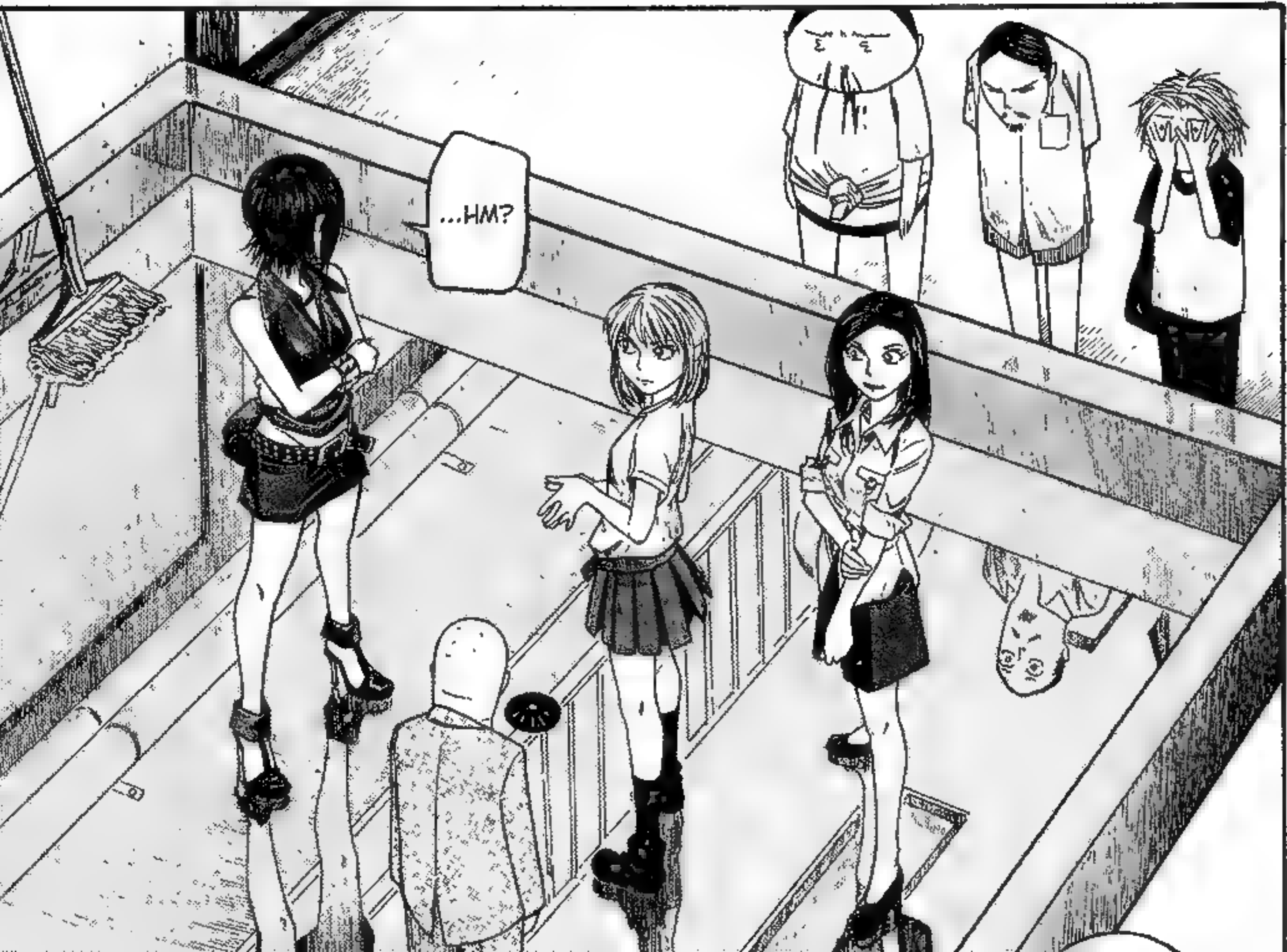
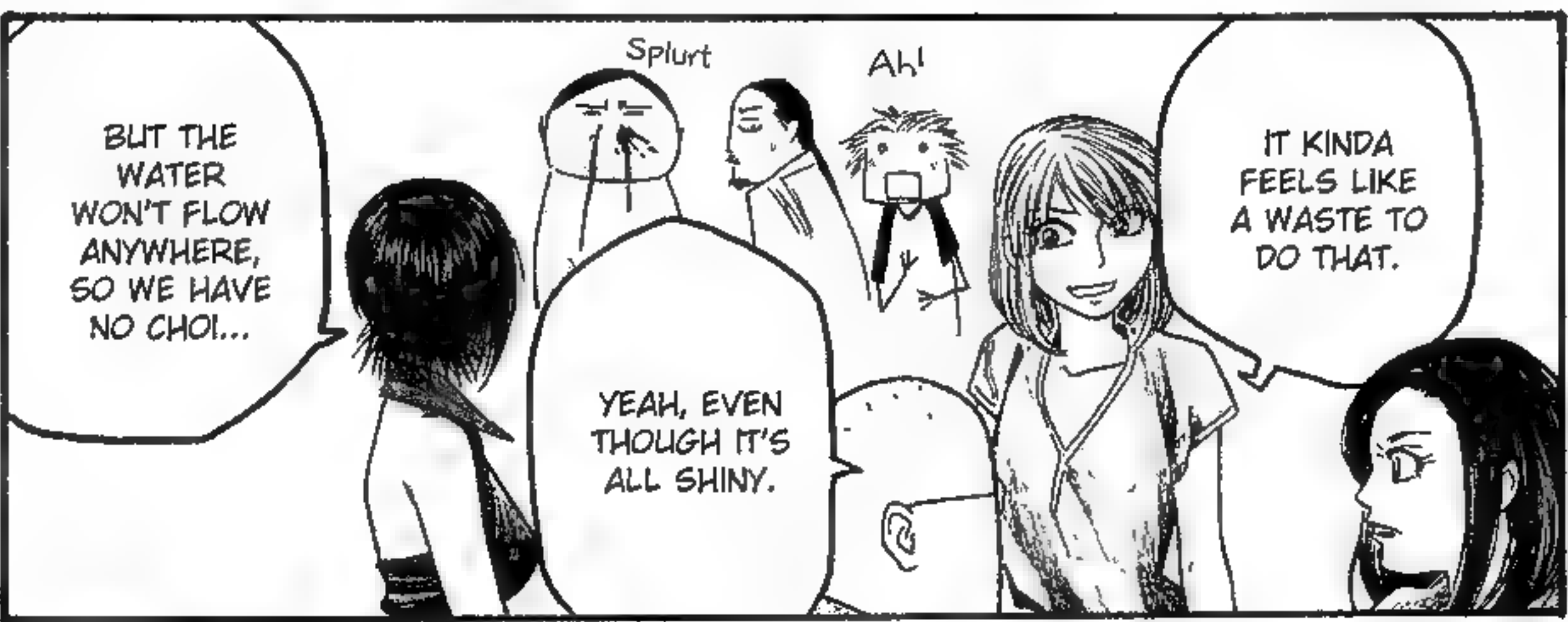
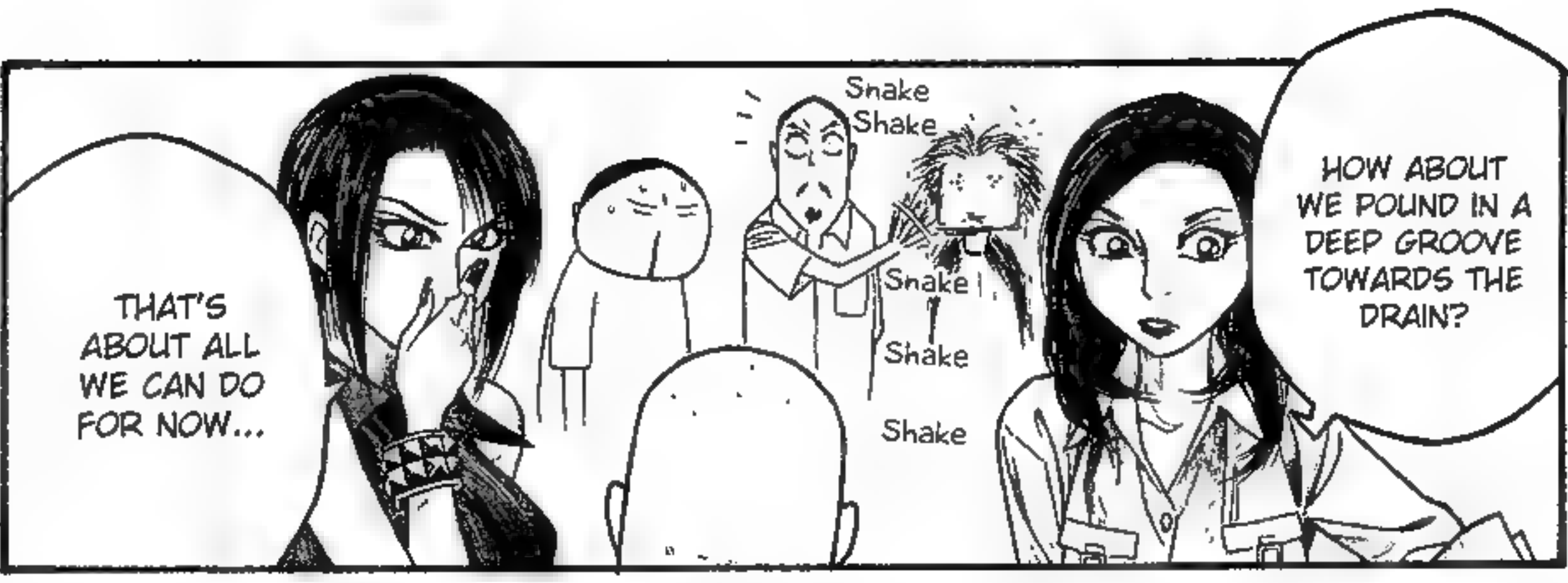
HUH?

I MEAN... THIS IS PRETTY MUCH FLAT, RIGHT?

In winter 2005, original Moyahimon "unpasteurized, refined junmai ginjou Let's brew!" sake went on sale. To commemorate this, we have a present for all of the readers of Evening.



A second batch was released in 2006, too.  
For more details, go to Takagaki Brewery Inc.  
established in 1840. <http://www.kinosake.jp/>







C res'nae  
It corrodes  
certain metals  
such as  
aluminum and  
duralumin.  
Once, there  
were cases  
where fuel  
tanks in  
airplanes  
would develop  
mysterious  
holes, but it  
was because  
of them.



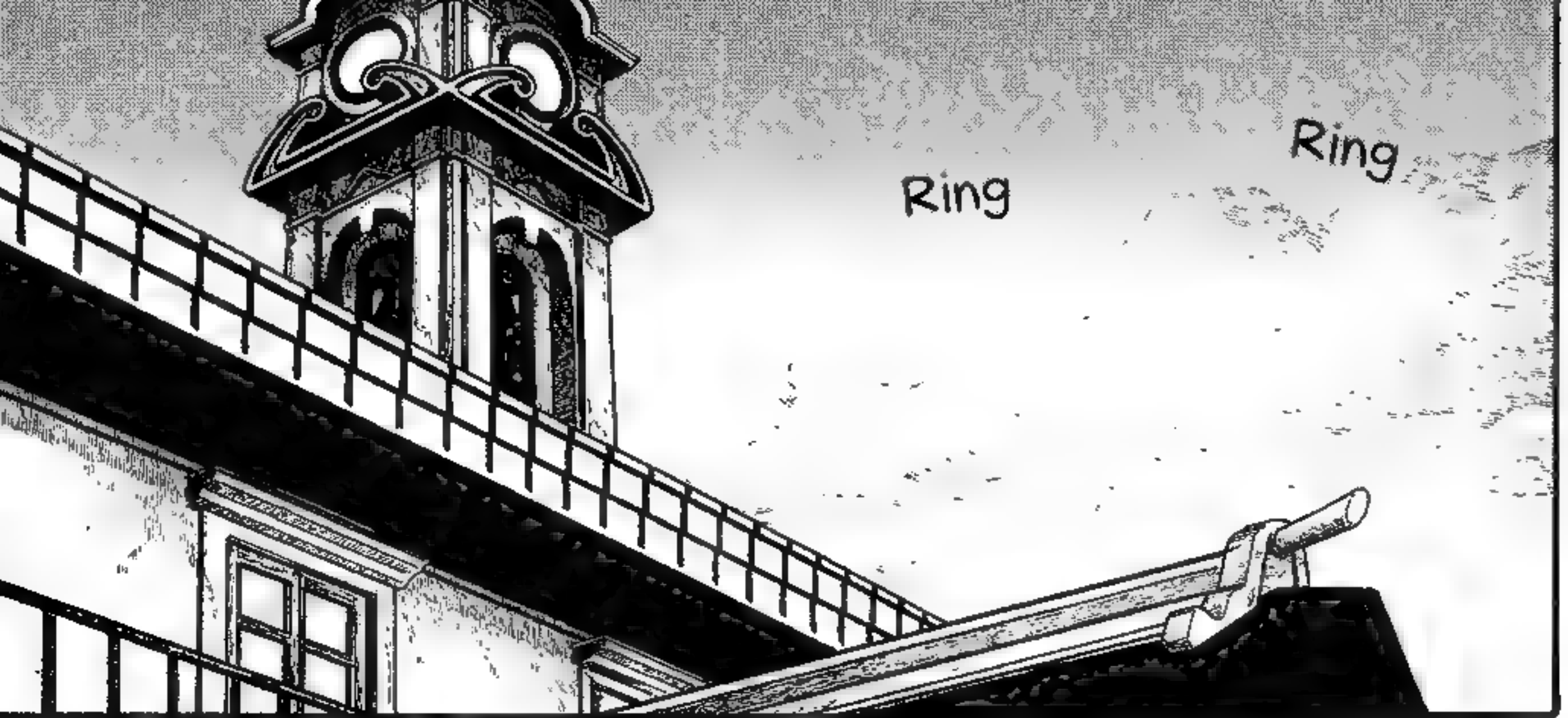




Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)





# 新世紀



WE'VE GOT IT  
EASY SINCE ALL WE  
HAVE TO DO IS ADD  
THE YEAST STARTER  
TO OUR BATCH AND  
IT'LL STIR ITSELF.



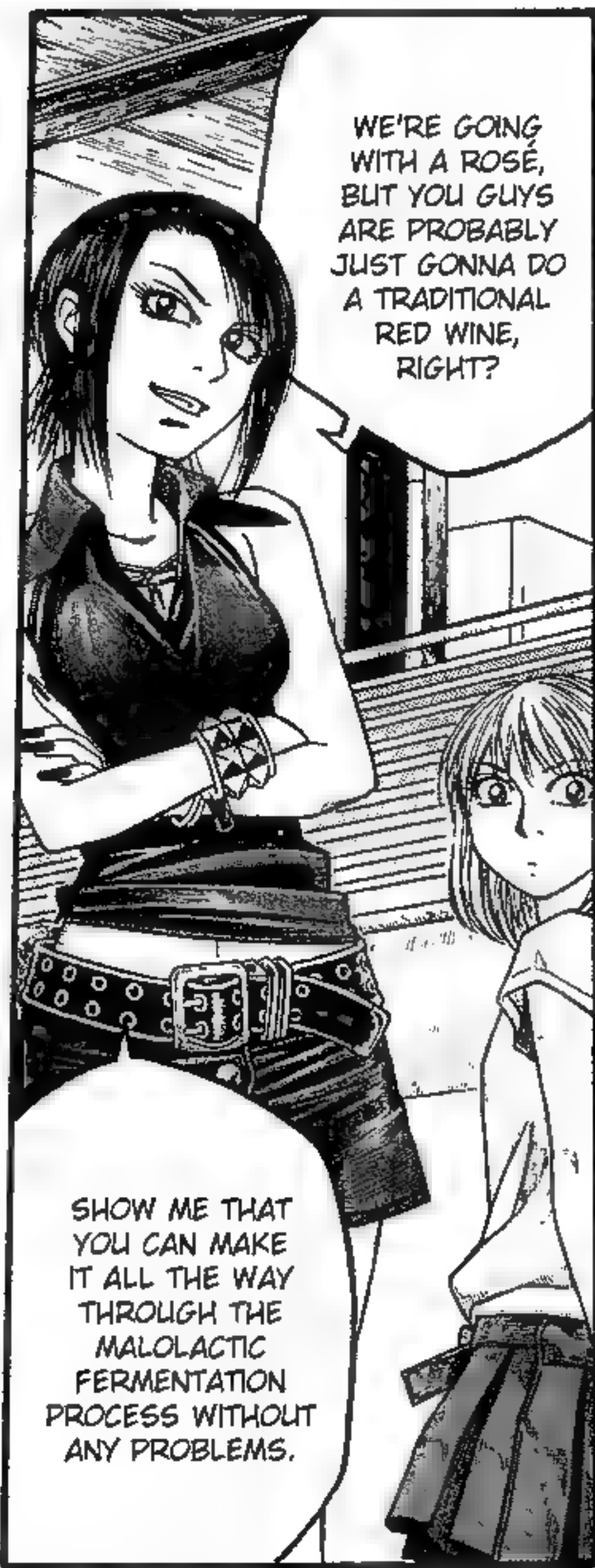
NOW THAT THE  
SULFUROUS  
ACID'S BEEN  
ADDED, WE'LL BE  
PUTTING IN THE  
YEAST STARTER IN  
THE EVENING.



CH. 26: DRC

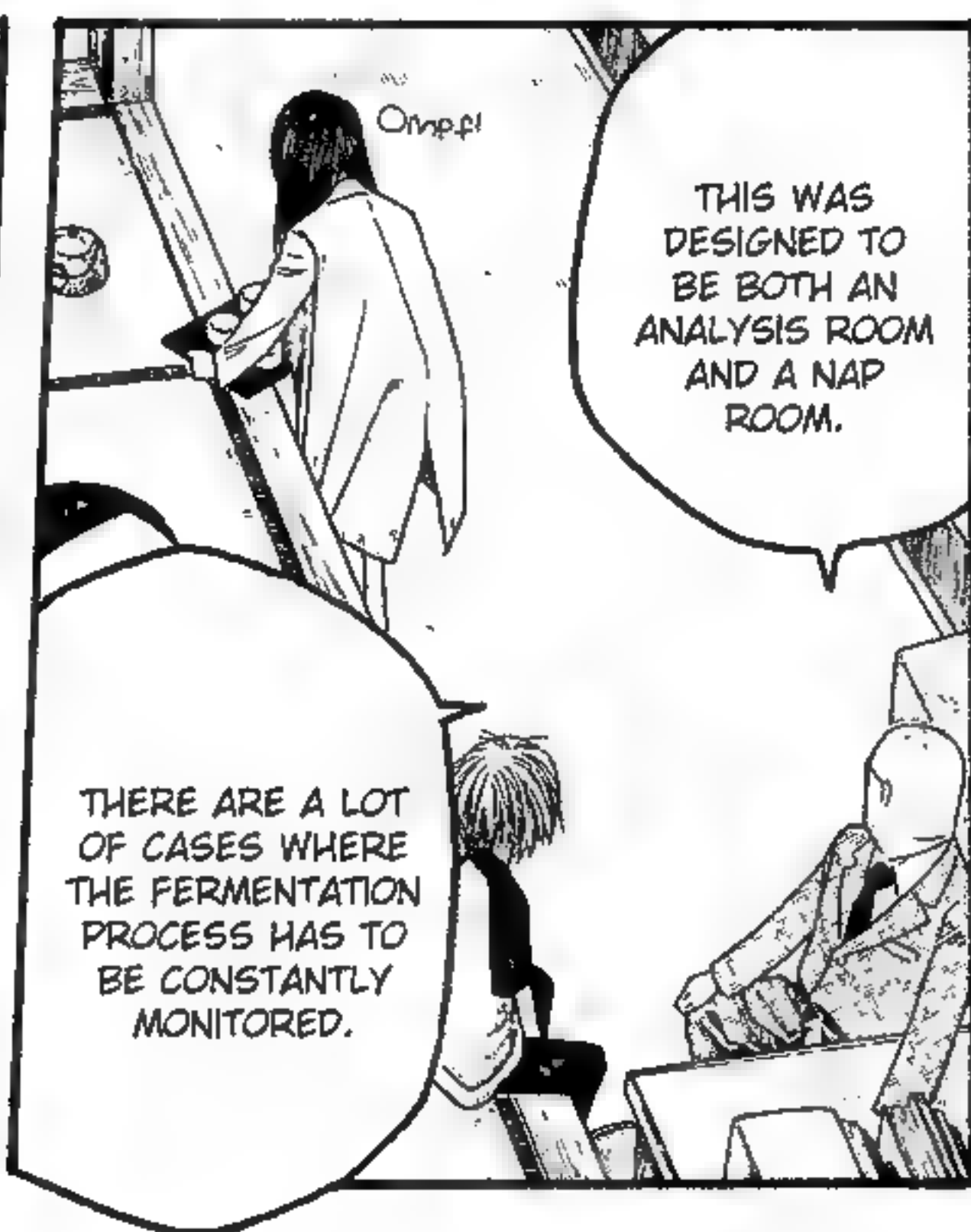
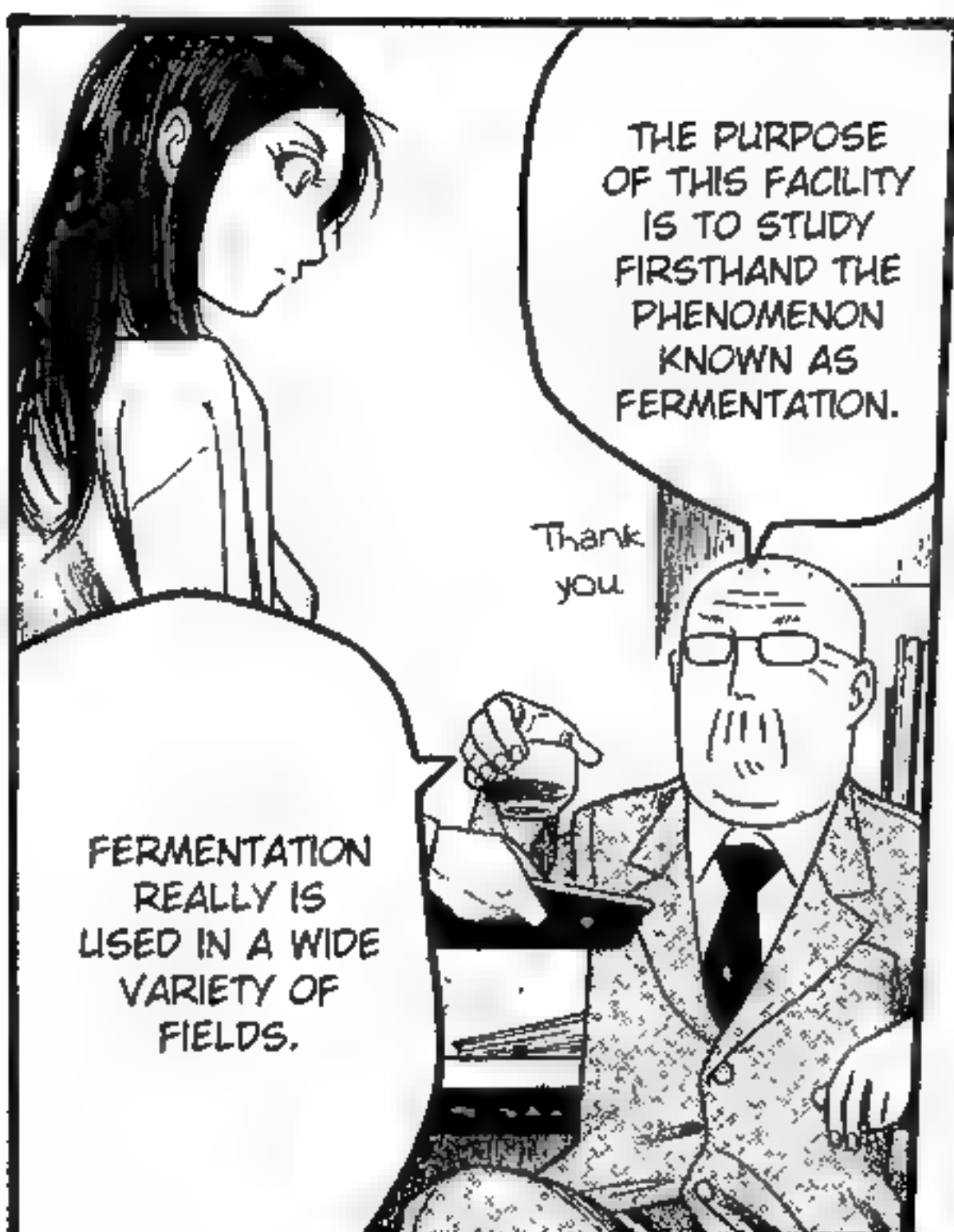
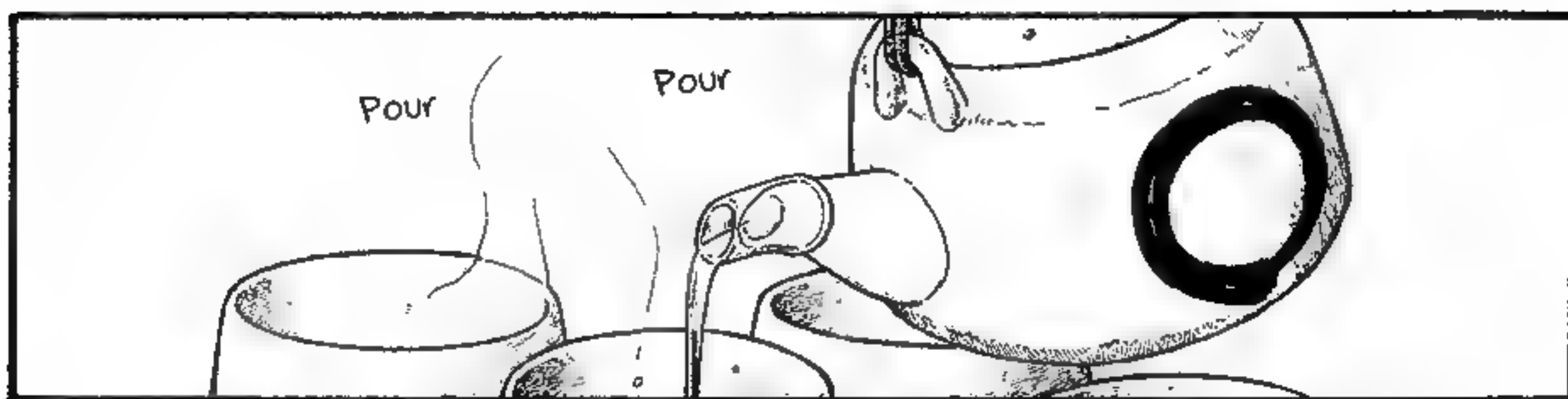


Malolactic fermentation  
After the primary fermentation process, the grape must that's been compressed is separated out and a secondary fermentation process is done until it's complete. Due to lactic acid bacteria, the malic acid in the wine is broken down, lowering the acidity and bringing out a more complex aroma. This is the result of people wanting to make wine out of highly acidic grapes.

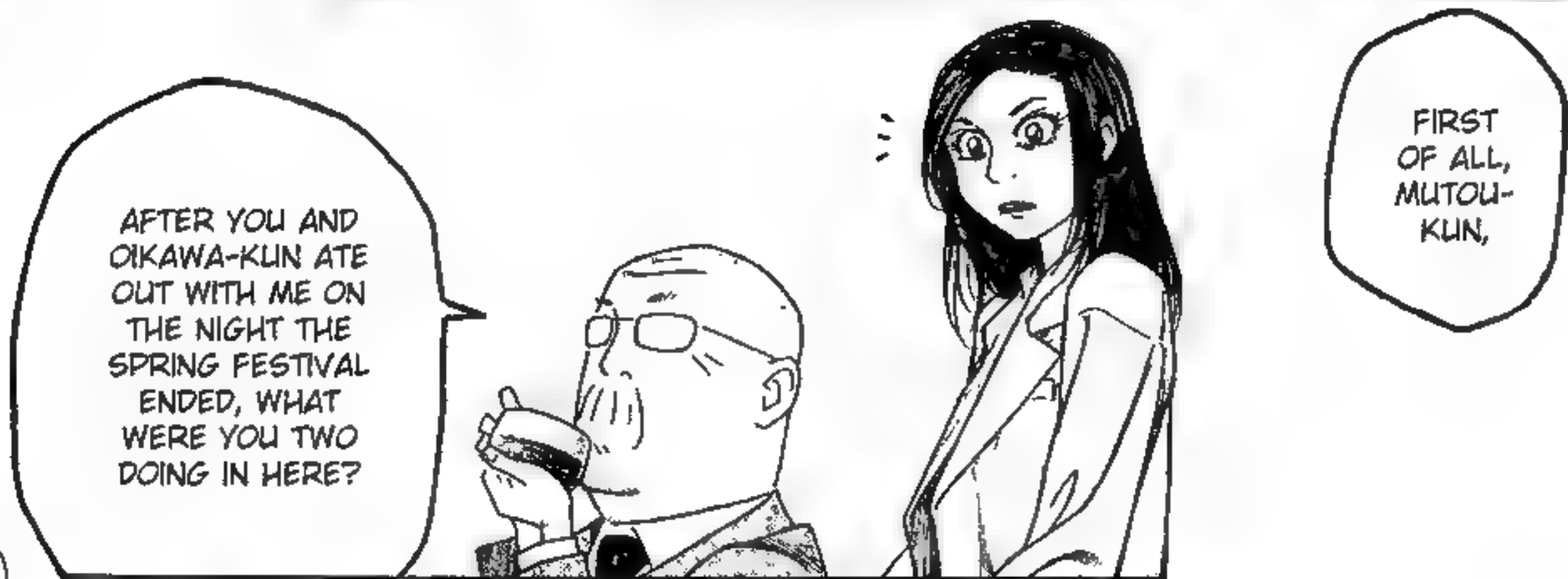


This chapter is Fiction. However, the author apparently bought some expensive wine because he couldn't write about it without drinking some. It's not my problem if your wife gets mad at you.





Tadayasu Sawaki  
He's the main character and he can see microbes for some reason, so he doesn't like eating food with live bacteria.



Ke'zou Itsuki  
He's a professor at a certain agricultural university. He's the only one who knows where Kei Yuuki is.







THAT'S RIGHT,  
YOU WERE  
DRINKING.

H-H-HA...  
HAZUKI-CHAN  
AND I WERE  
DRINKING IN  
HERE...



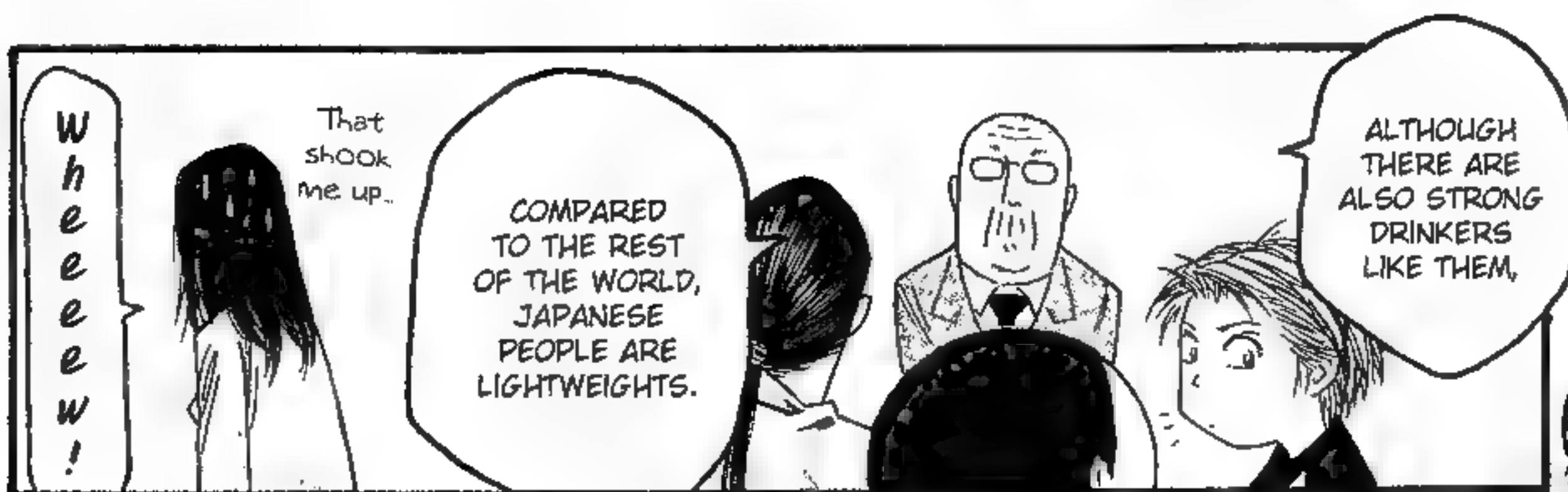
That?

THERE WERE  
SEVERAL EMPTY  
CANS OF BEER  
AND THREE  
EMPTY BOTTLES  
OF WINE  
LEFT HERE  
AFTERWARDS.

EVEN THOUGH  
YOU AND  
OIKAWA-KUN HAD  
ALREADY DRUNK  
A LOT AT THE  
RESTAURANT,



Kaoru  
Misato  
He's a  
second-year  
He wears  
boxers.



W  
h  
e  
e  
e  
w!

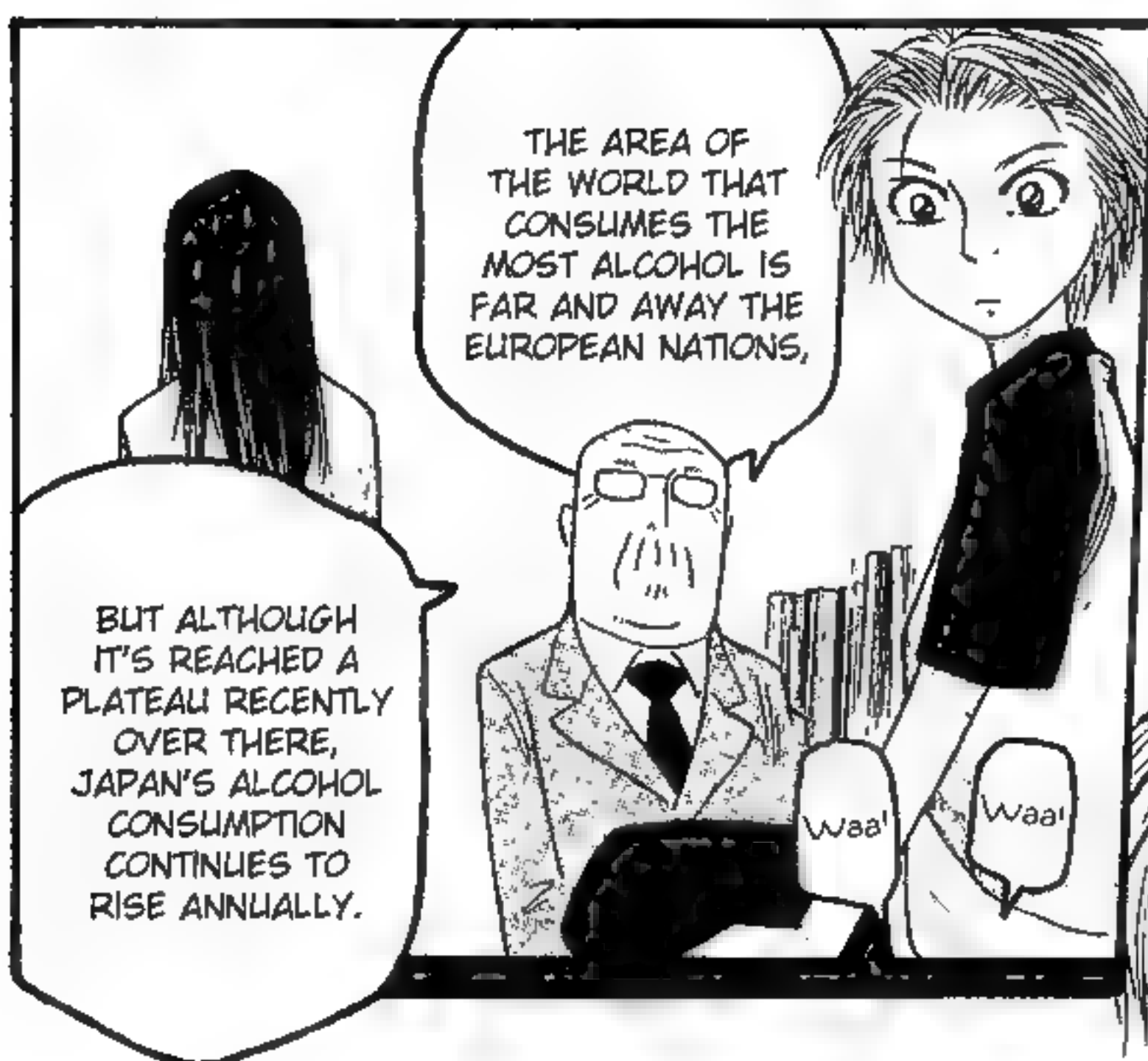
That  
shook  
me up.

COMPARED  
TO THE REST  
OF THE WORLD,  
JAPANESE  
PEOPLE ARE  
LIGHTWEIGHTS.

ALTHOUGH  
THERE ARE  
ALSO STRONG  
DRINKERS  
LIKE THEM,



Haruka  
Hasegawa  
She's a  
graduate  
student at  
a certain  
agricultural  
university.  
She wants  
to eat raw  
meat when  
she's drunk.



THE AREA OF  
THE WORLD THAT  
CONSUMES THE  
MOST ALCOHOL IS  
FAR AND AWAY THE  
EUROPEAN NATIONS,

BUT ALTHOUGH  
IT'S REACHED A  
PLATEAU RECENTLY  
OVER THERE,  
JAPAN'S ALCOHOL  
CONSUMPTION  
CONTINUES TO  
RISE ANNUALLY.

Waa!

Waa!



Waa!

Takuma  
Kawahama  
He's a  
second-year  
and he's  
Misato's  
friend.  
He wears  
briefs.

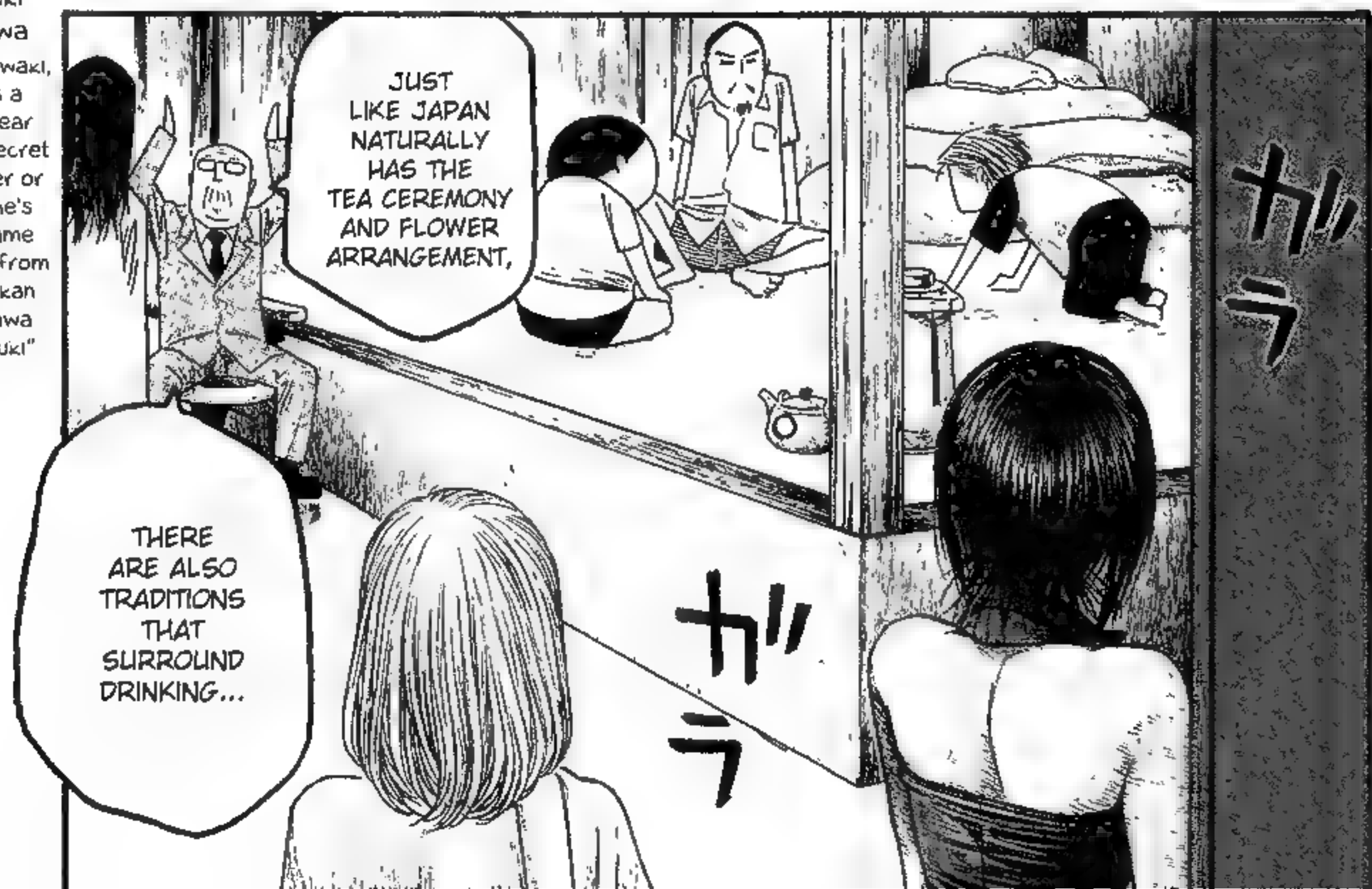




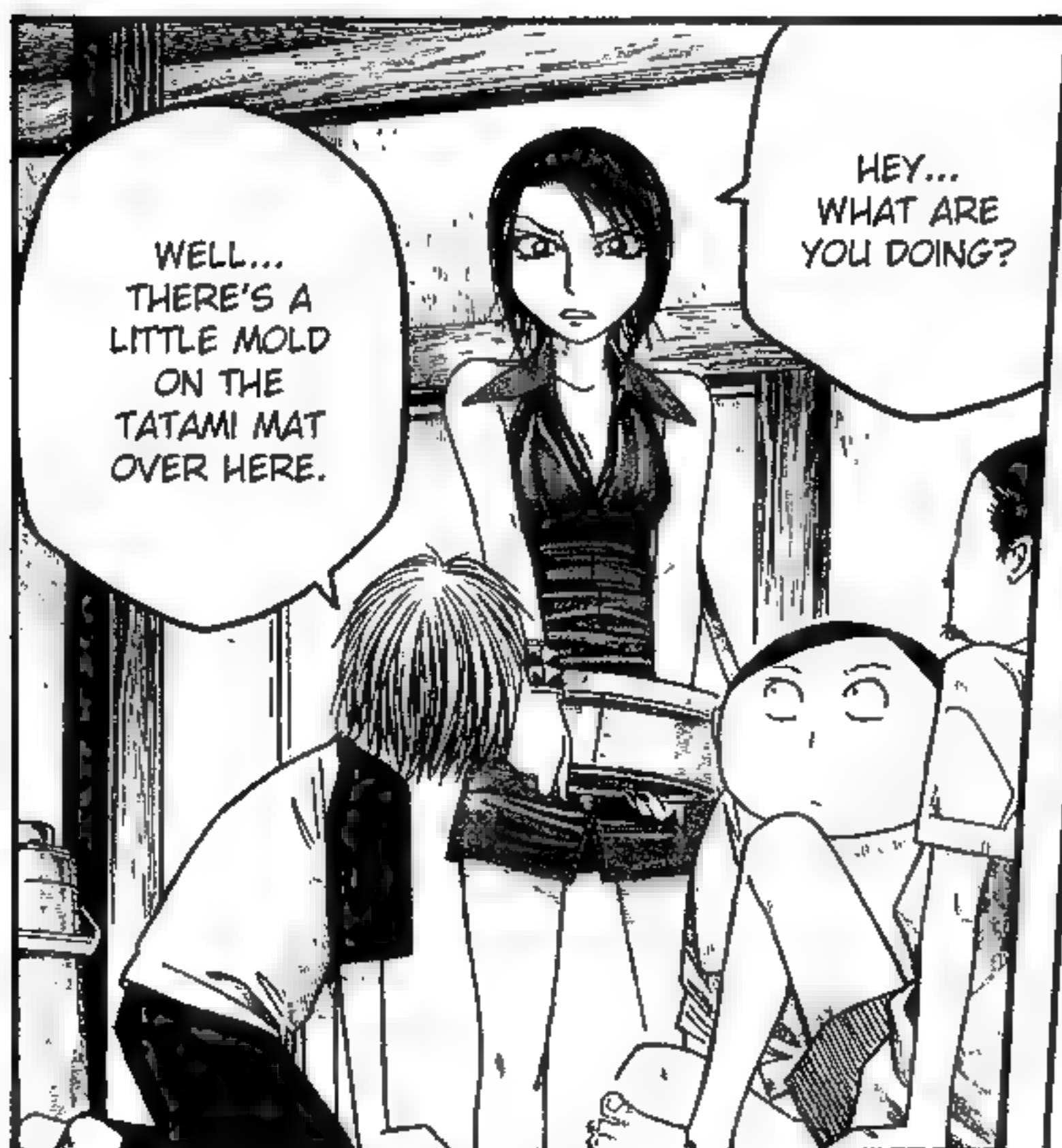
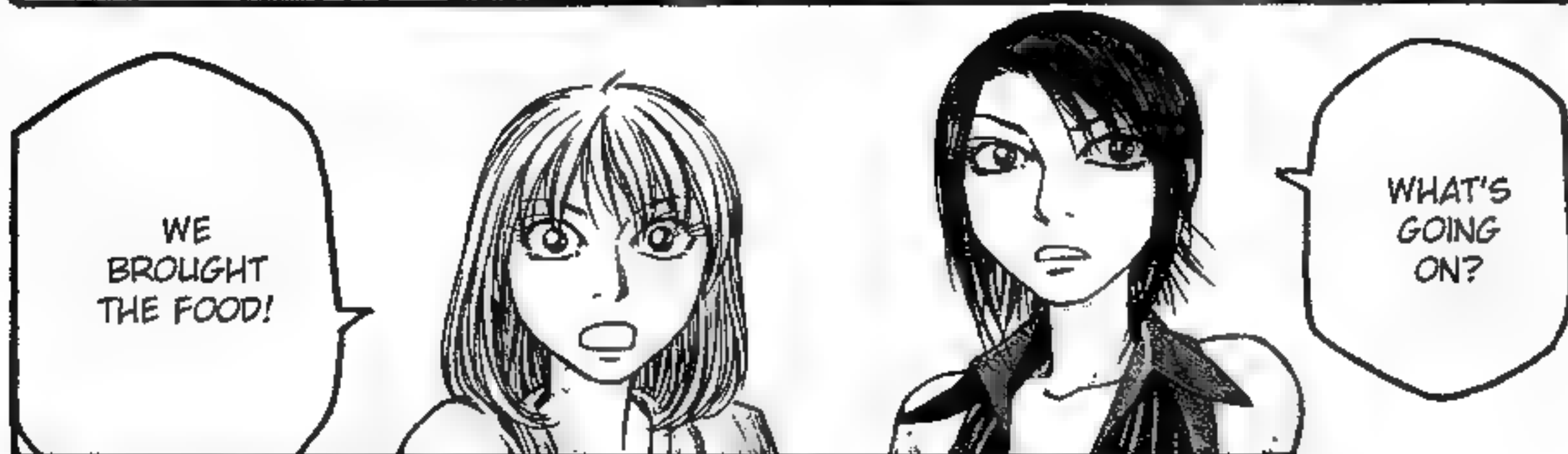
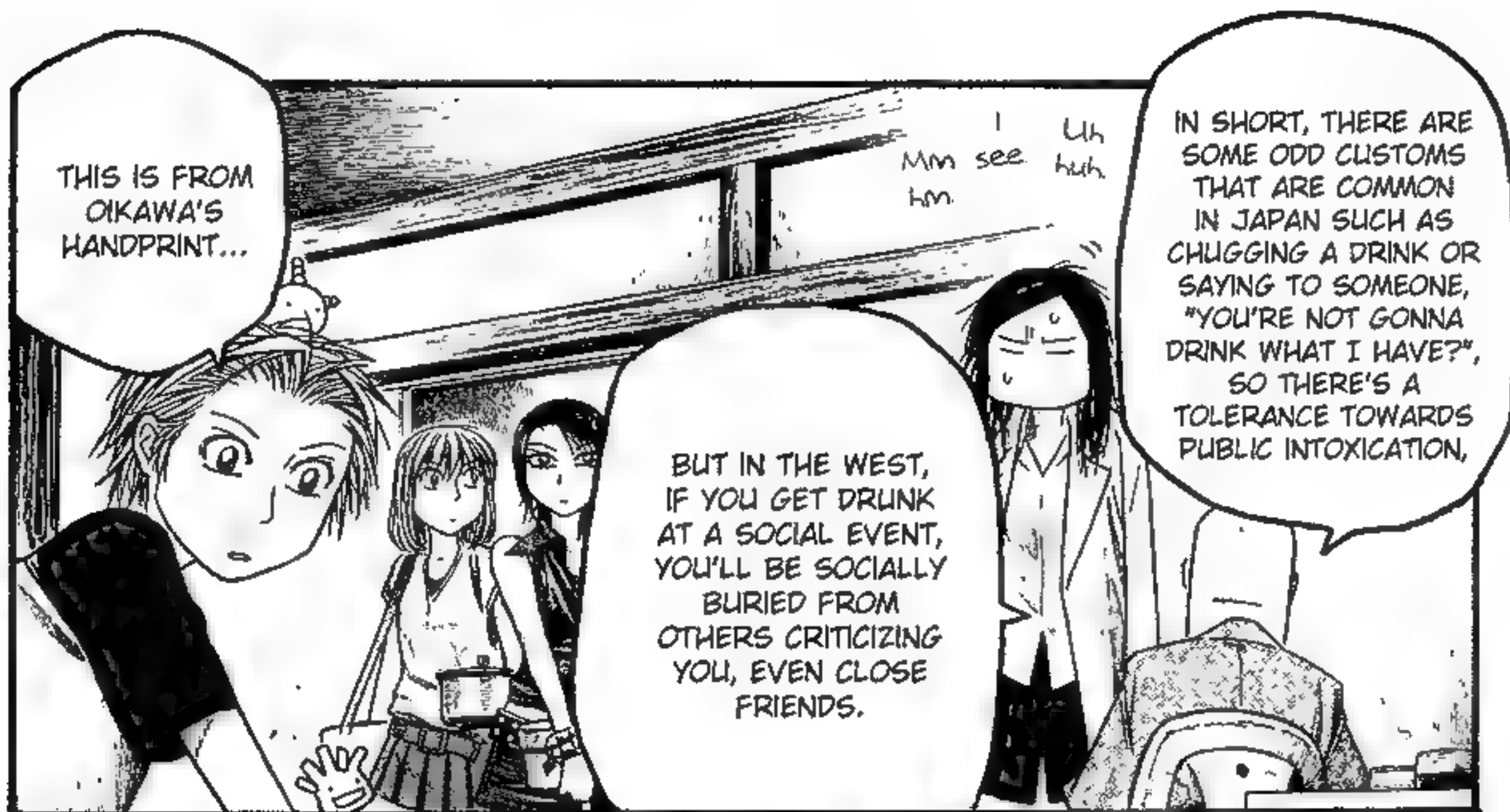
**Aoi Mutou**  
She's the only student taking the Itsuki lab seminar. She's the current Miss Agriculture.



**Hazuki Oikawa**  
Like Sawaki, she's a first year. It's a secret whether or not she's the same Hazuki from "Shuukan Isnikawa Masayuki".







In winter 2005, an exhibit of reproductions of original art was held at the main Junkudo Bookstore in Ikebukuro. We'd love to do it at other stores, too.



BUT ALMOST  
NONE OF THEM  
CAME FROM  
HASEGAWA-  
SAN...



IT LOOKS  
LIKE THEY'RE  
COLLECTING  
WHERE THE  
SWEAT AND SKIN  
MICROBES RUBBED  
OFF FROM WHEN  
YOU AND THE  
OTHERS WERE  
HERE DURING THE  
SPRING FESTIVAL.

IT SEEMS  
LIKE THE  
PROFESSOR'S  
GONNA KEEP  
RAMBLING ON,  
SO I WAS  
THINKING  
WE'D ALL PLAY  
SOMETHING  
LIKE TWISTER  
TOGETHER.

It's so  
cramped!

Don't  
push!



I HAVE NO  
IDEA WHAT'S  
SO FUN  
ABOUT THIS...

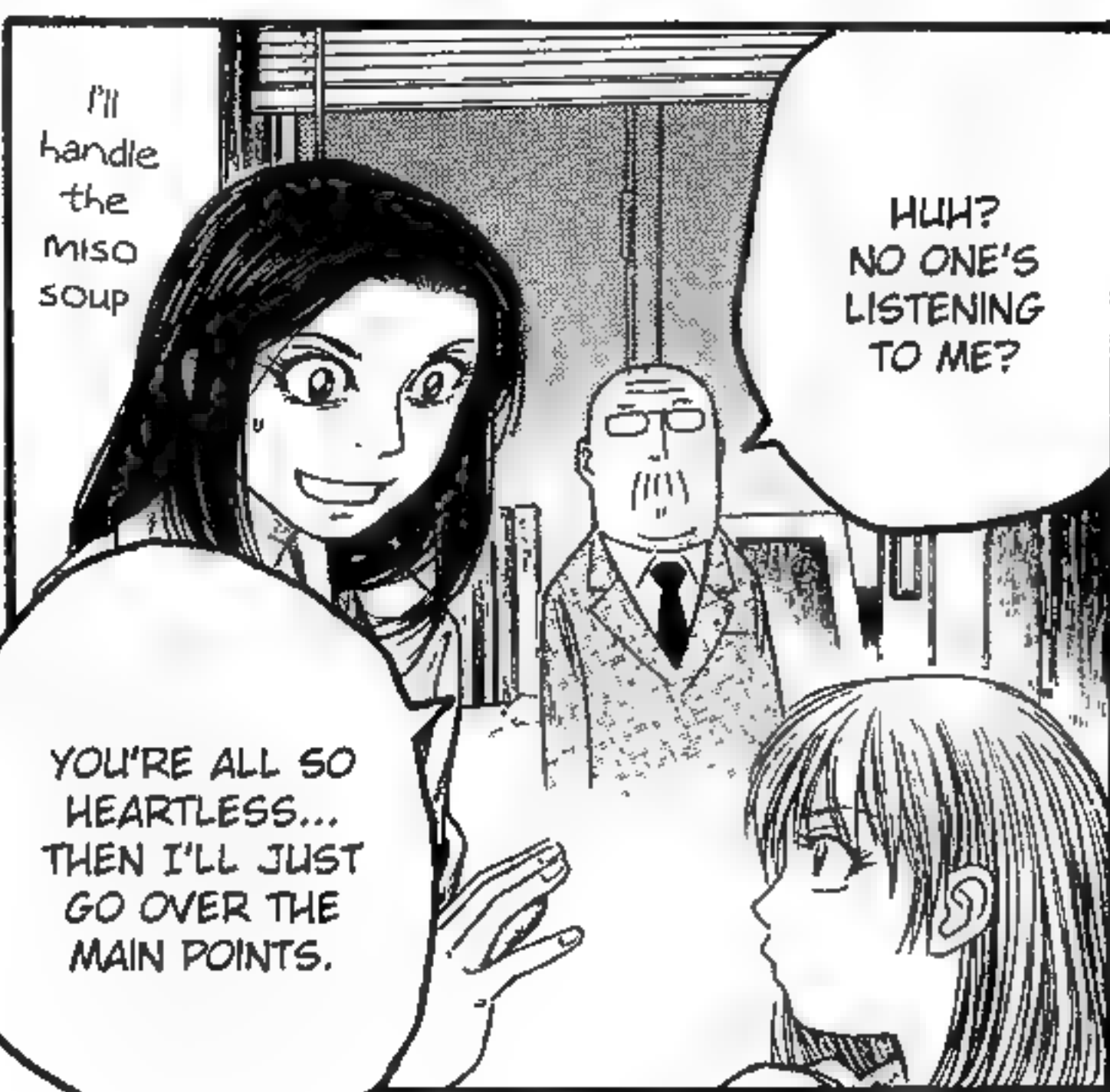


HOLD ON, GRAD  
STUDENT. IF HE'S  
RIGHT, SAWAKI  
COULD GET A  
JOB AS A CSI.

DON'T  
WASTE YOUR  
TIME DOING  
SOMETHING  
LIKE THAT!



Tatami  
mat  
microbes  
Soft rush  
has  
antimicrob al  
properties,  
so they can't  
easily brew  
new tatami  
mats.  
It's cramped  
because they  
can only live  
on the sweat  
that rubs  
off



I'll  
handle  
the  
MISO  
SOUP

YOU'RE ALL SO  
HEARTLESS...  
THEN I'LL JUST  
GO OVER THE  
MAIN POINTS.

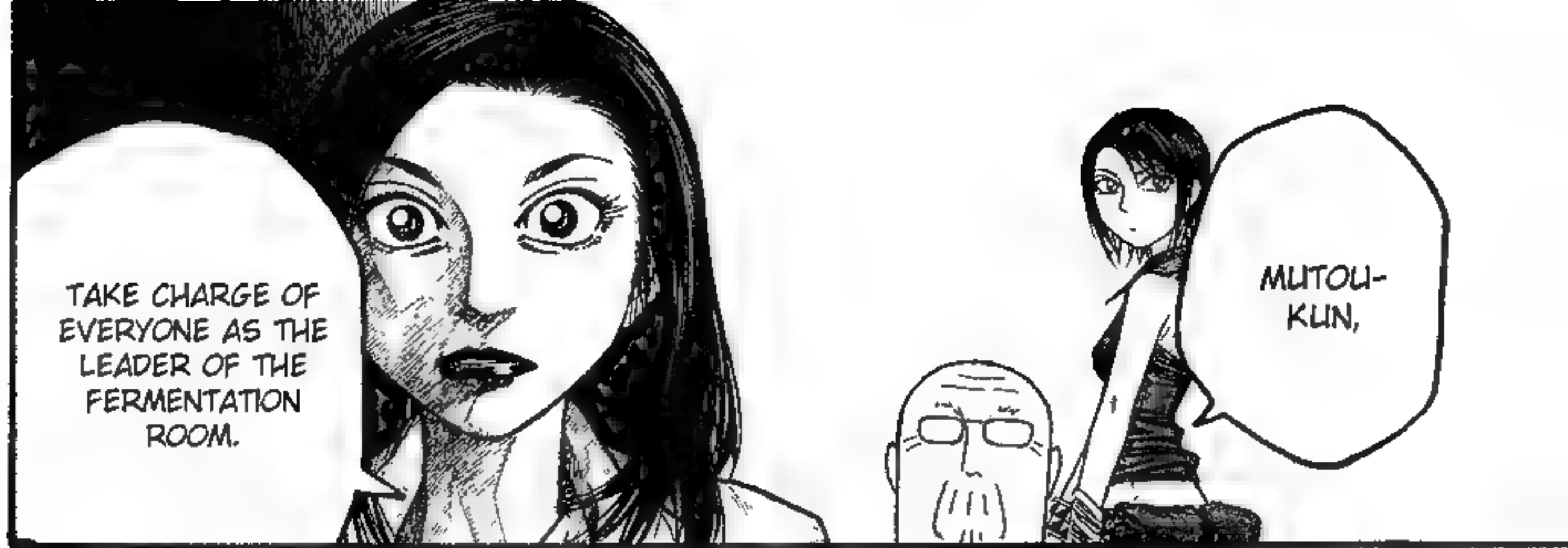
HUH?  
NO ONE'S  
LISTENING  
TO ME?

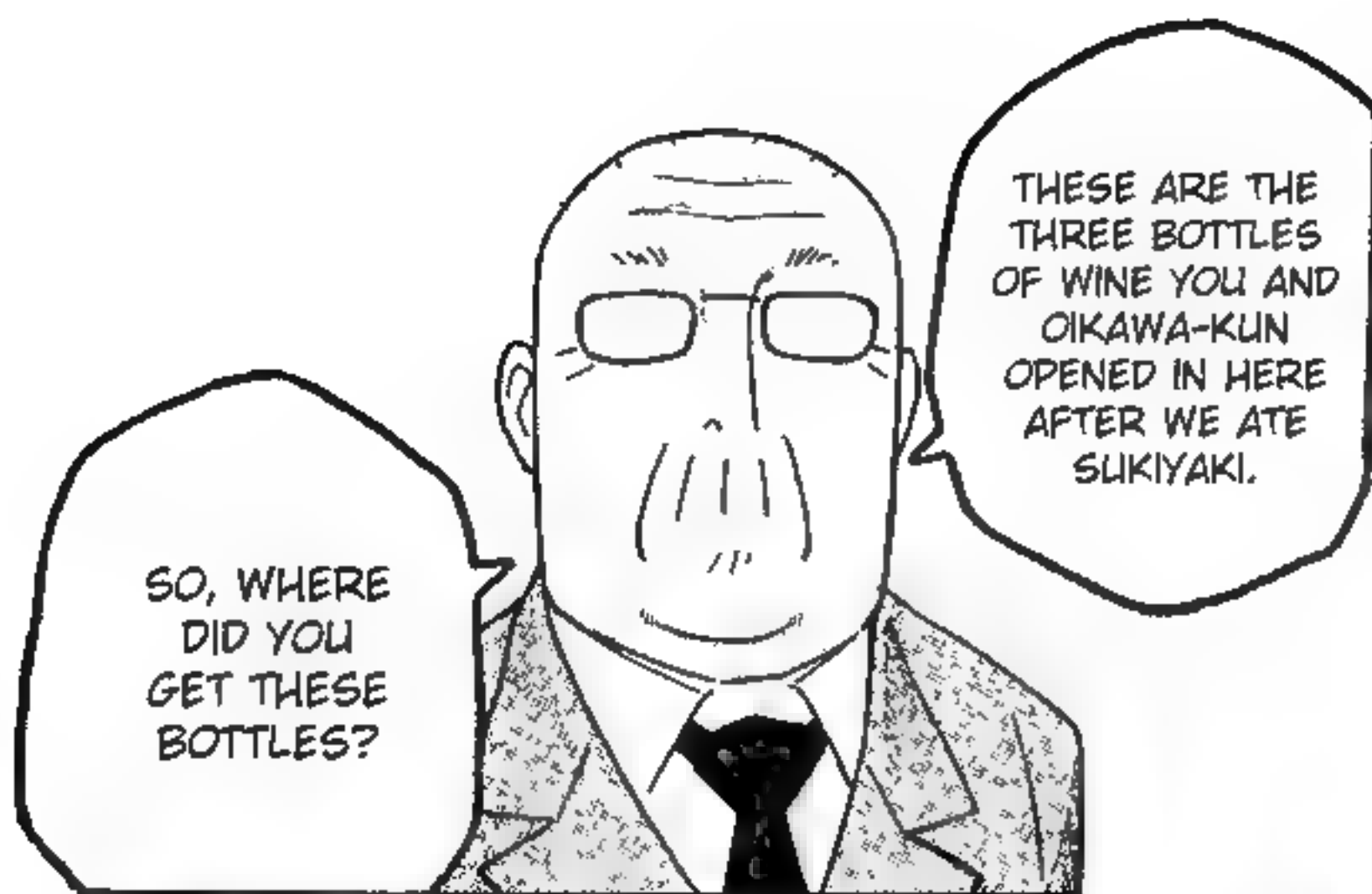


PROFESSOR,  
WE'RE  
GONNA EAT  
NOW,

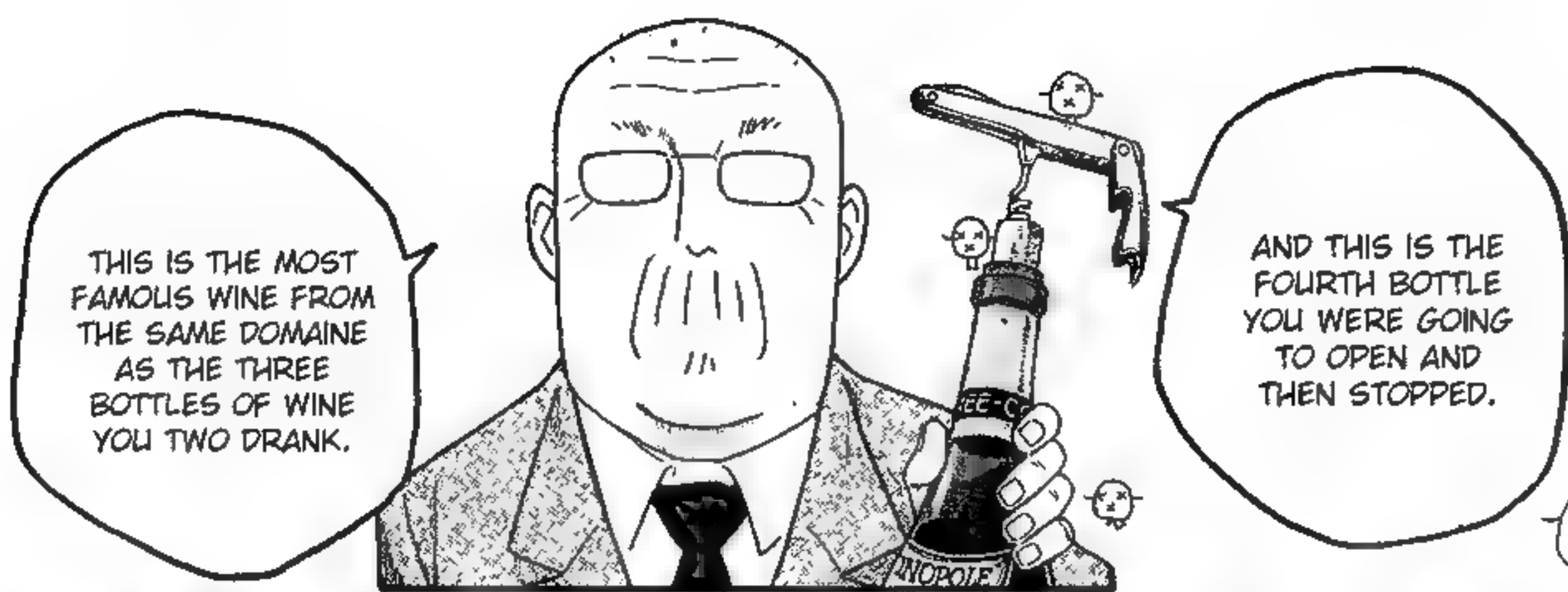
SO PLEASE  
GO WASH  
YOUR  
HANDS!



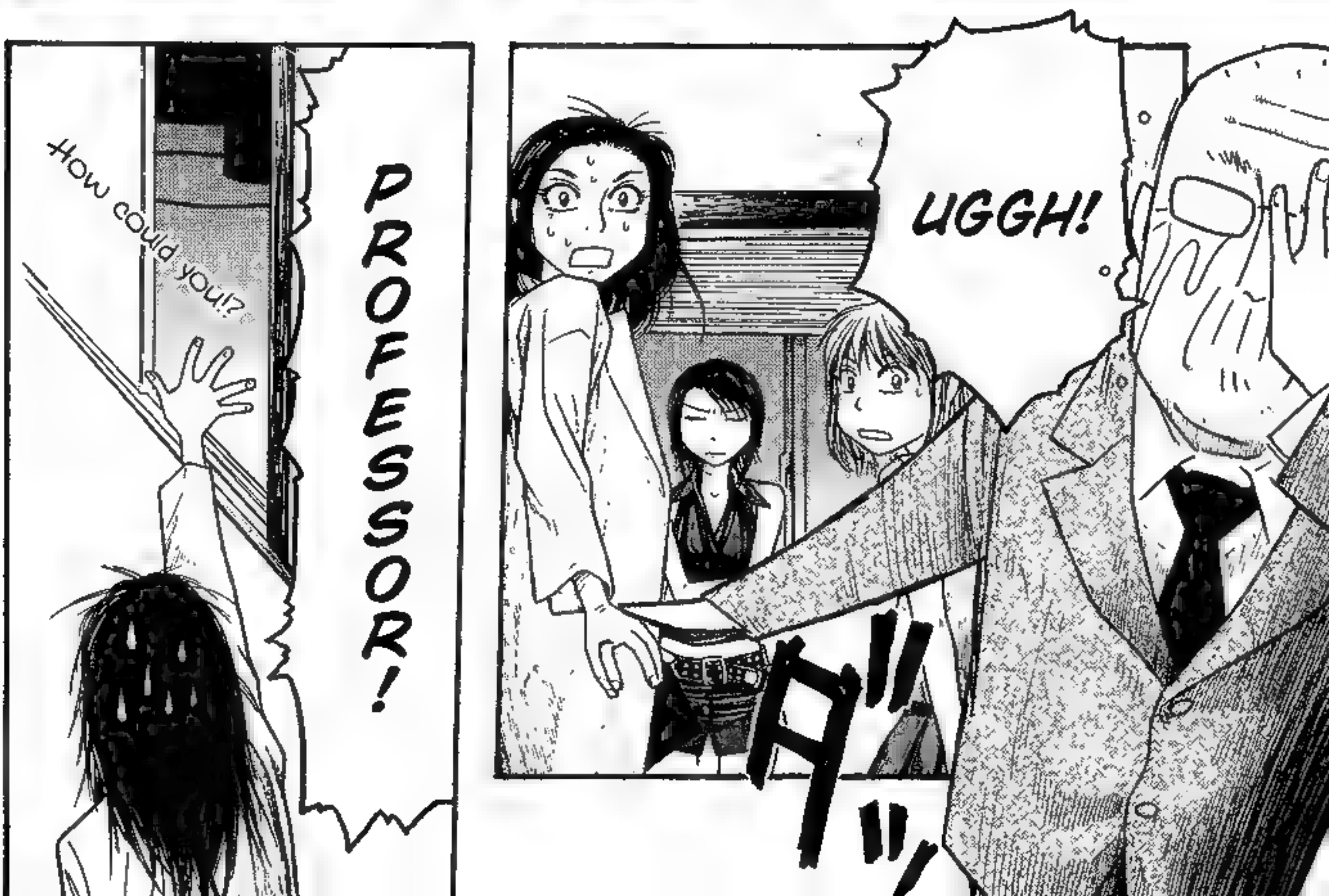
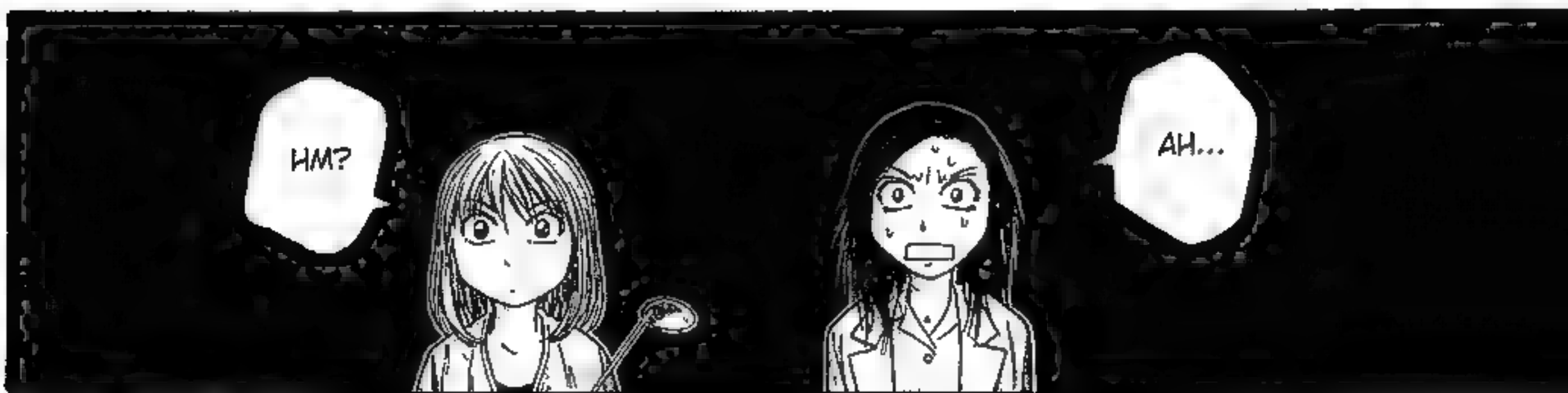








A. aceti  
Even if it's Romanée-Conti, if aceti is added to it, it'll turn into vinegar





AND THEN YOU OPENED UP A ROMANEE-CONTI A LITTLE BIT BEFORE DISCARDING IT, EVEN THOUGH IT'S TALKED ABOUT THE MOST AND TASTED THE LEAST.

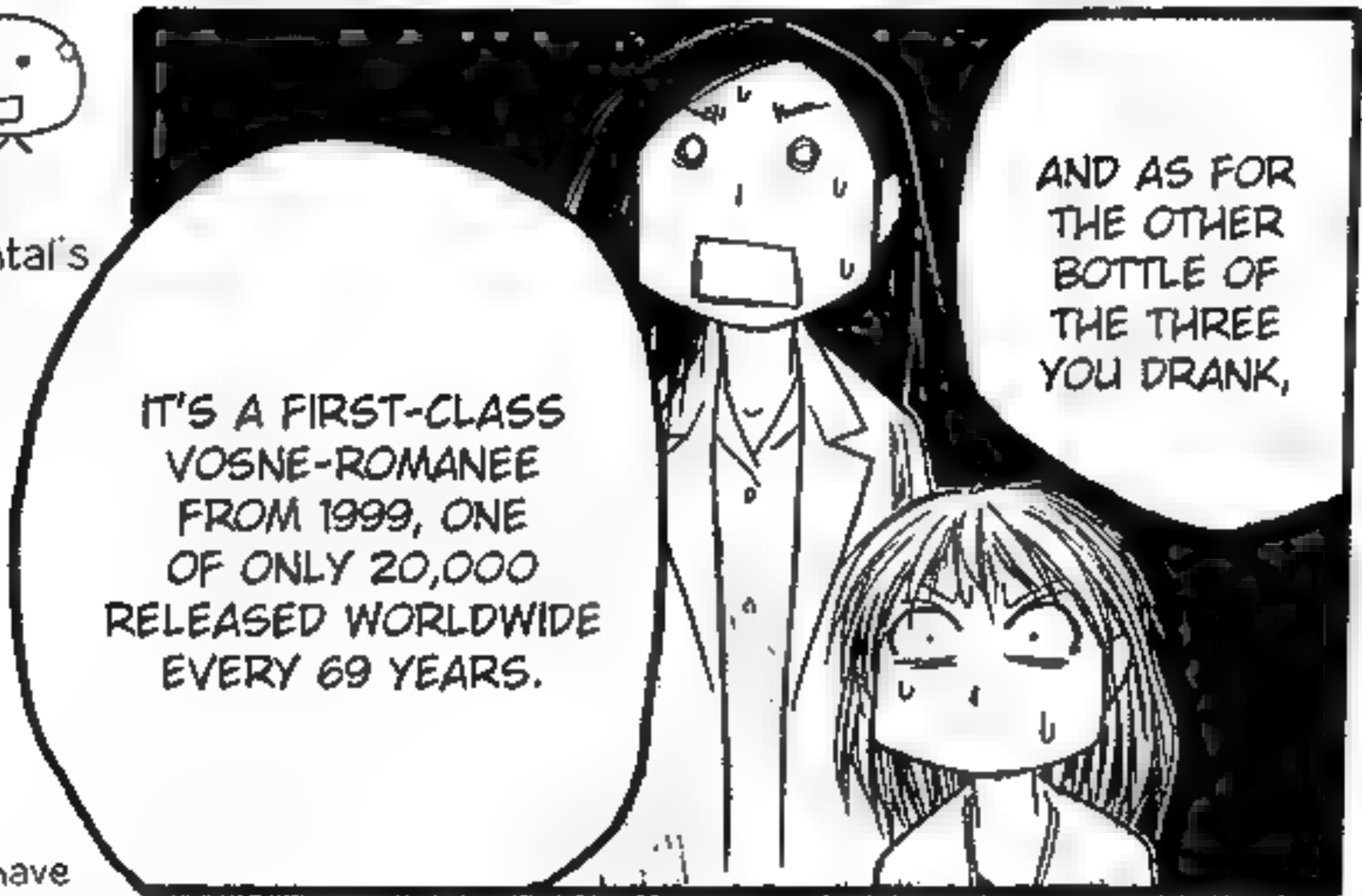
FIRST YOU GULP DOWN A RICHEBOURG AND A LA TACHE,



I'M SO JEALOUS OF YOU TWO.

YOU JUST GAVE YOURSELVES OVER TO BEING DRUNK...

I  
oriental's



IT'S A FIRST-CLASS VOSNE-ROMANEE FROM 1999, ONE OF ONLY 20,000 RELEASED WORLDWIDE EVERY 69 YEARS.

AND AS FOR THE OTHER BOTTLE OF THE THREE YOU DRANK,

I have a strong resistance to acid. Naturally, *S. cerevisiae* also takes part in the brewing of wine, but that guy's shown all the time, so I'll handle the margin.



SO...

WHAT ARE YOU GUYS DOING?



YEAH! IF WE PUT THE WINE WE'RE MAKING INTO THOSE BOTTLES, NO ONE WOULD BE ABLE TO TELL THE DIFFERENCE!

WH... WHAT SHOULD WE DO?

DON'T WORRY ABOUT IT! I DON'T KNOW HOW GOOD ROMANEE TASTES, BUT EXPENSIVE WINE IS JUST WHAT THE RICH INDULGE IN.

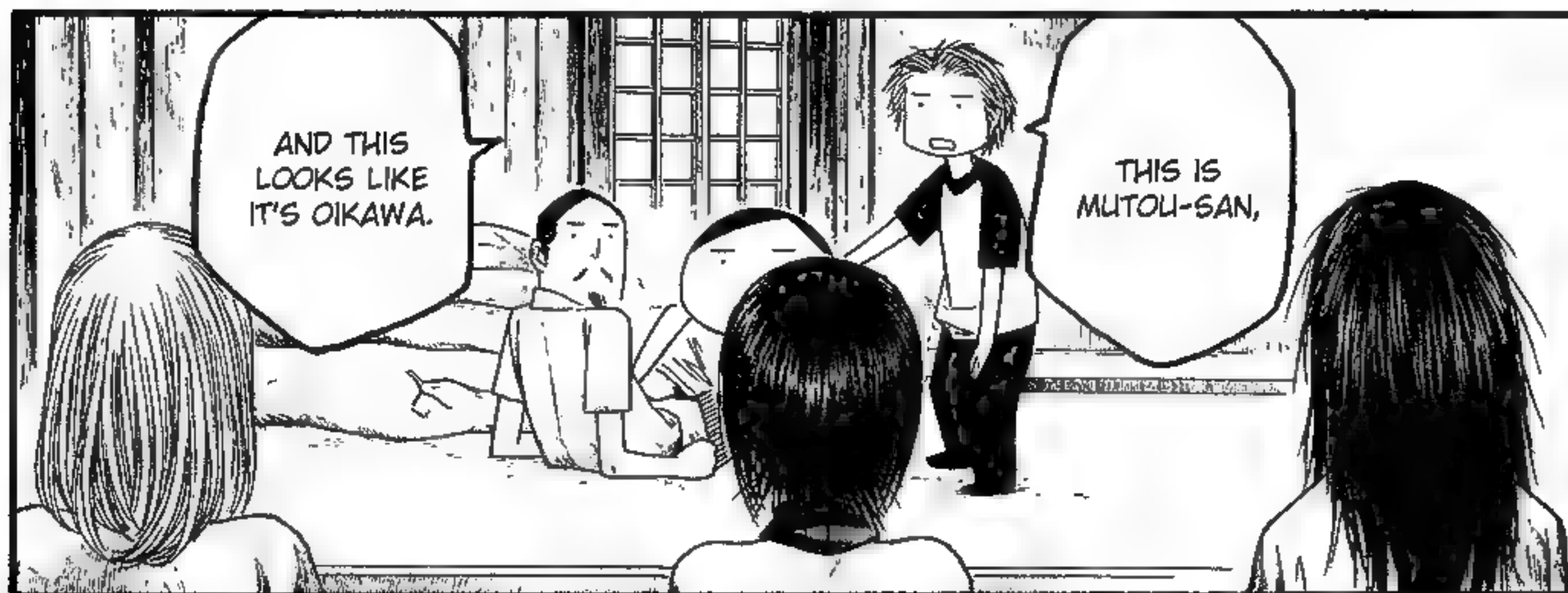
Leave it to us!



IT'D BE FASTER  
AT THIS POINT  
JUST TO  
ASK YOU.



AH, DO  
YOU HAVE  
A SEC?



AND THIS  
LOOKS LIKE  
IT'S OIKAWA.

THIS IS  
MUTOU-SAN,



BUT WHAT WERE  
YOU TWO DOING  
WITHOUT LAYING  
OUT THE FUTON  
FOR SUCH A LONG  
TIME THE NIGHT  
THE SPRING  
FESTIVAL ENDED?

THE SHAPE OF  
THE MICROBES  
LEFT OVER ON  
THE TATAMI MATS  
FROM YOUR  
HANDS AND BACK  
LOOK LIKE THIS,

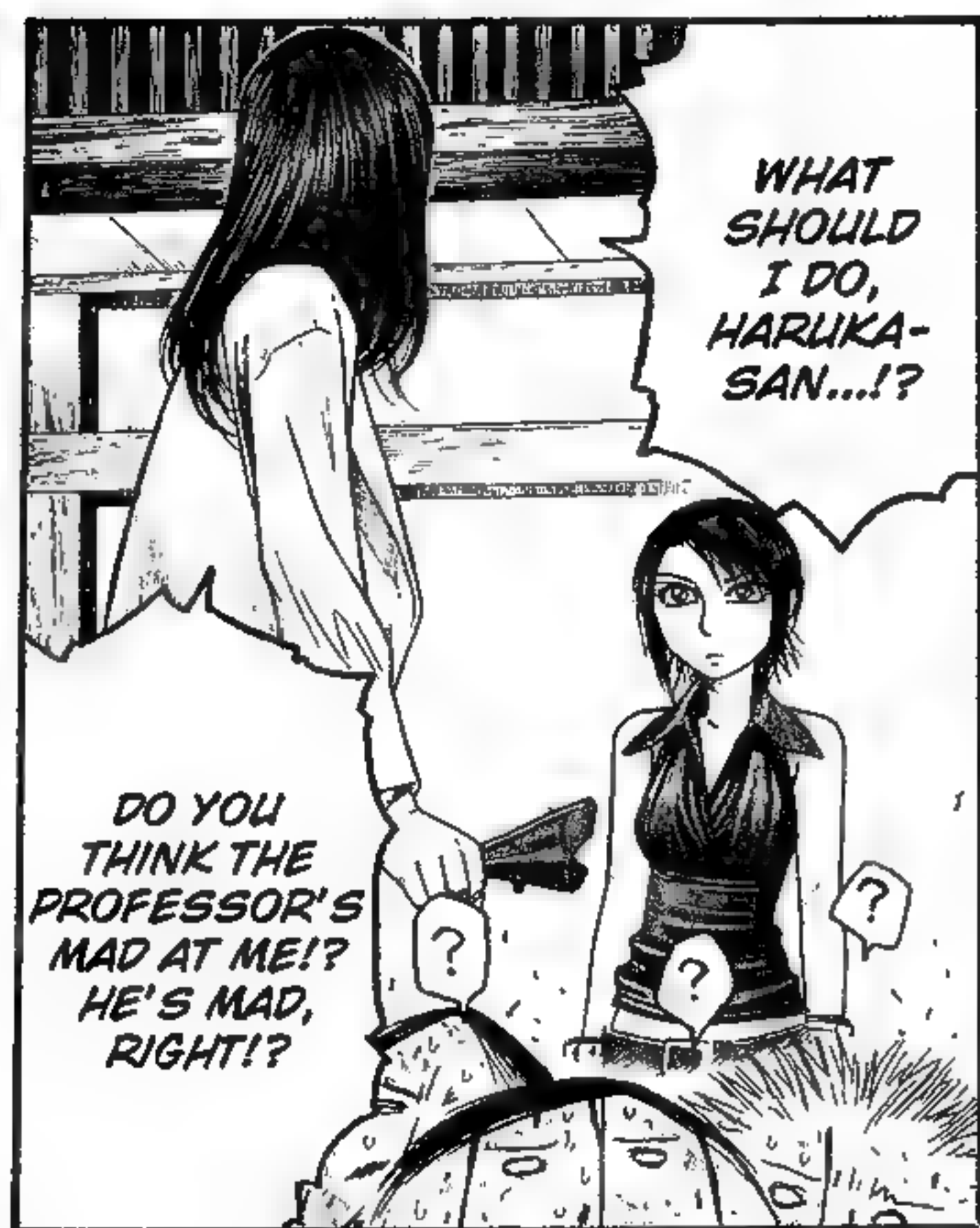


THAT'S NOT IT!  
THERE'S NO WAY  
THEY'D SWEAT IF  
IT WAS LIKE THAT.  
MUTOU-SAN MUST  
HAVE BEEN GIVING  
OIKAWA A BALINESE  
FOOT MASSAGE.

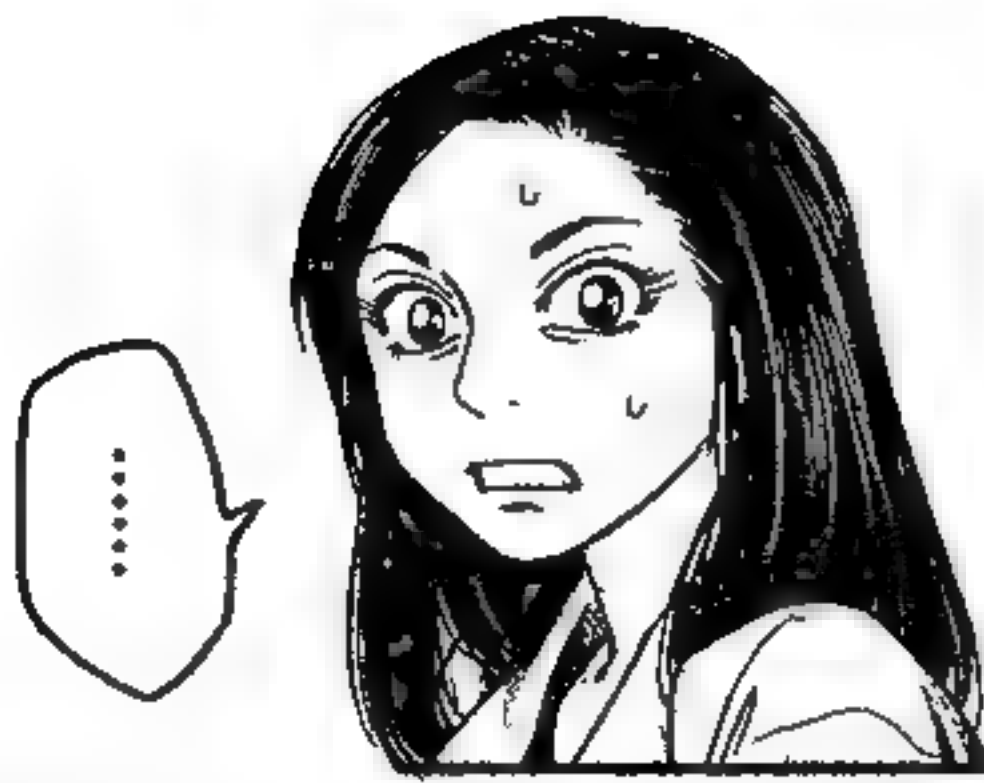
NO, MUTOU-SAN  
WAS PUTTING  
THE VERTICAL  
FOUR-QUARTER  
HOLD ON OIKAWA  
WHO WAS TRYING  
TO STOP HER  
WITH HER LEGS.

WEREN'T  
YOU JUST  
DRINKING?

HUH!?







La Tache  
'85,  
Richebourg  
'90,  
Vosne-  
Romanee  
'99,  
Romanee-

Conti  
'78

DRC  
(Domaine  
de la  
Romanee-  
Conti),  
the fourth  
bottle on  
top of the  
ones they  
opened,  
usually  
costs a  
little over  
1 million  
yen.





Hachimitsu Scans

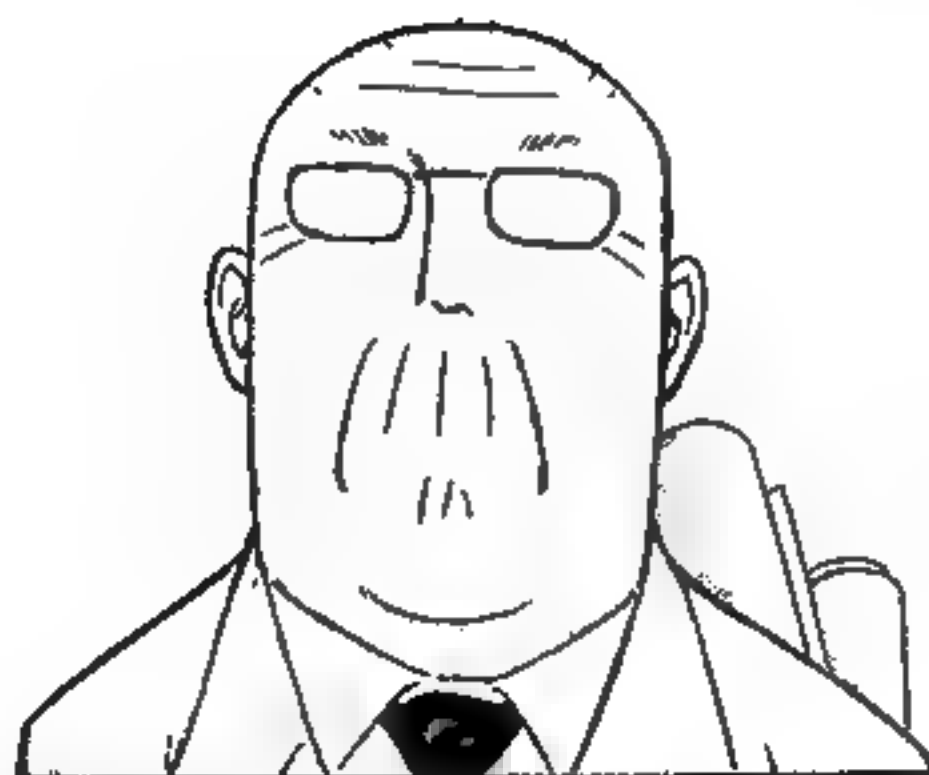
~sweeter than honey~

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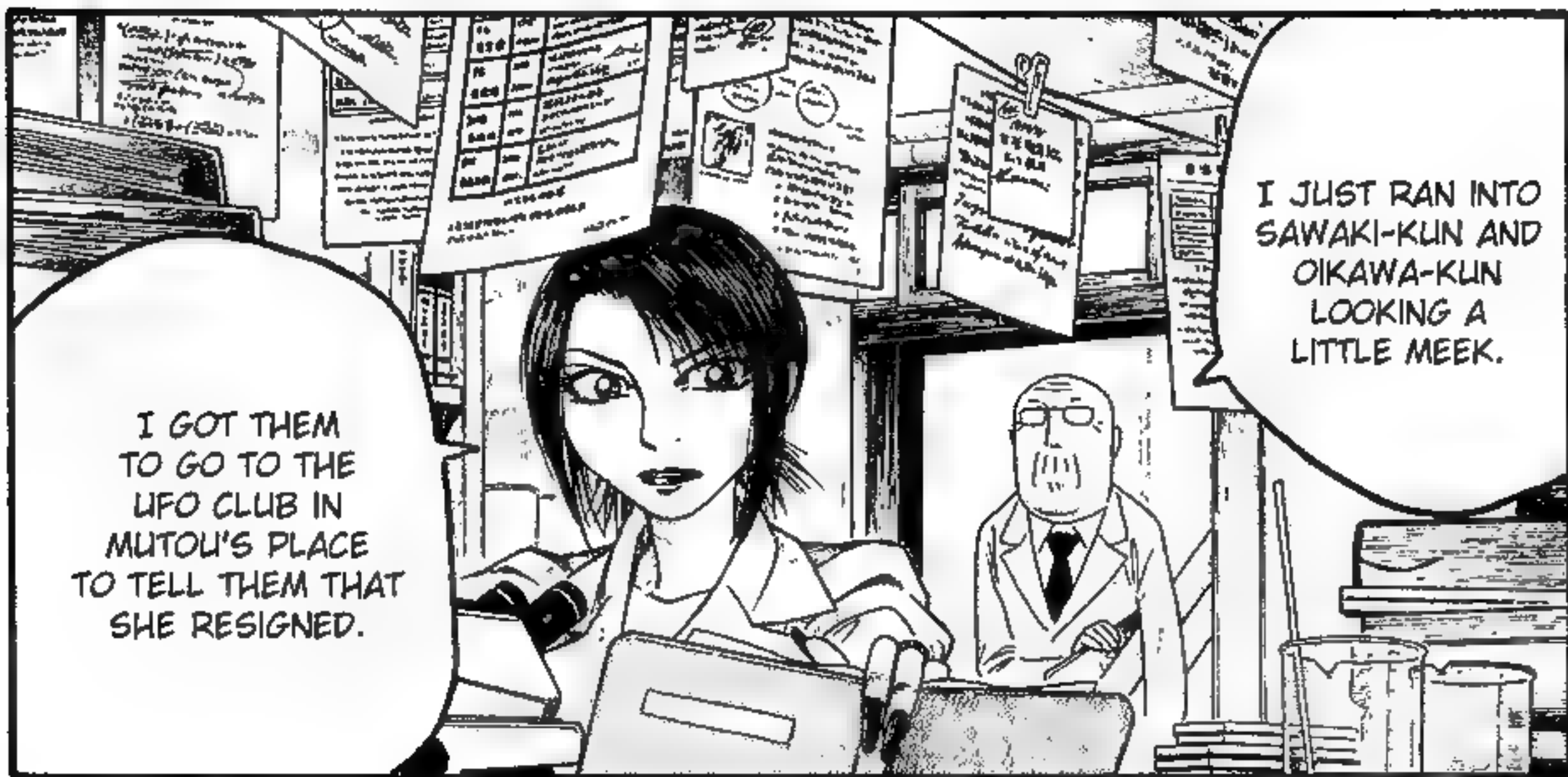
HASEGAWA-KUN.

GOOD MORNING,



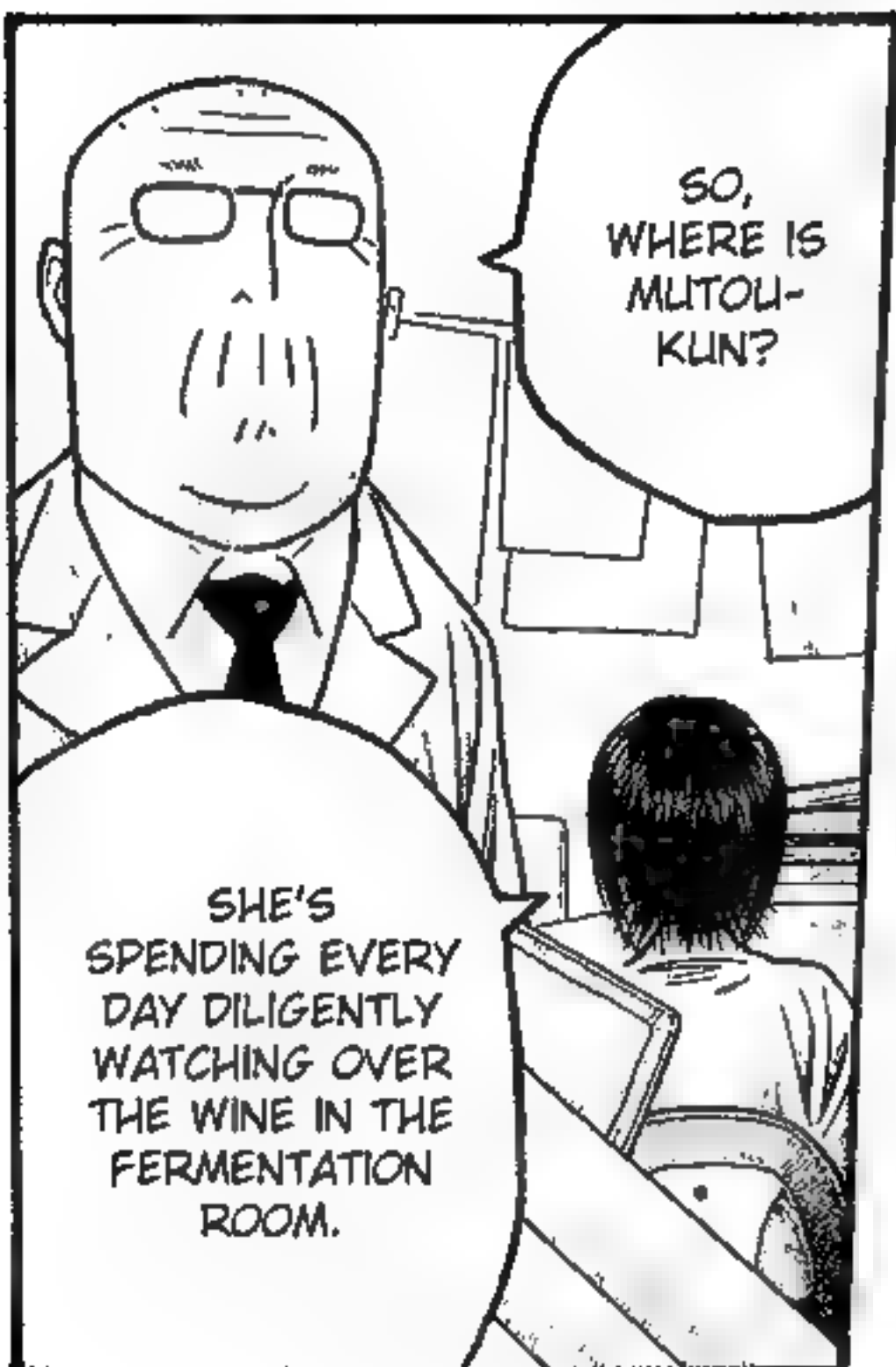
I GOT THEM TO GO TO THE UFO CLUB IN MUTOU'S PLACE TO TELL THEM THAT SHE RESIGNED.

I JUST RAN INTO SAWAKI-KUN AND OIKAWA-KUN LOOKING A LITTLE MEEK.



SO, WHERE IS MUTOU-KUN?

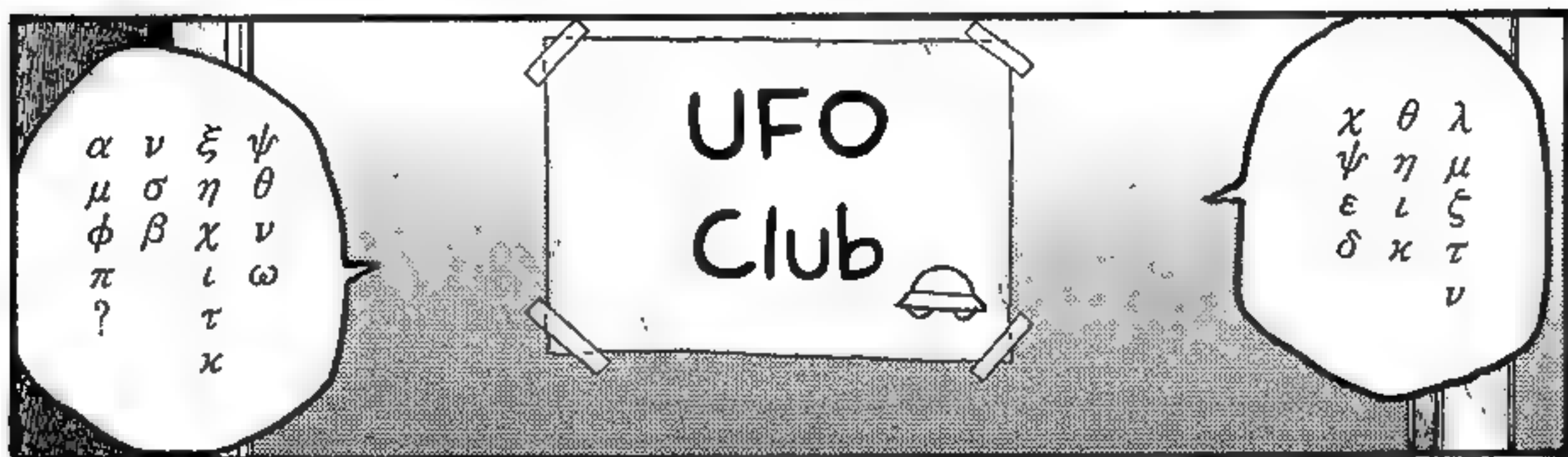
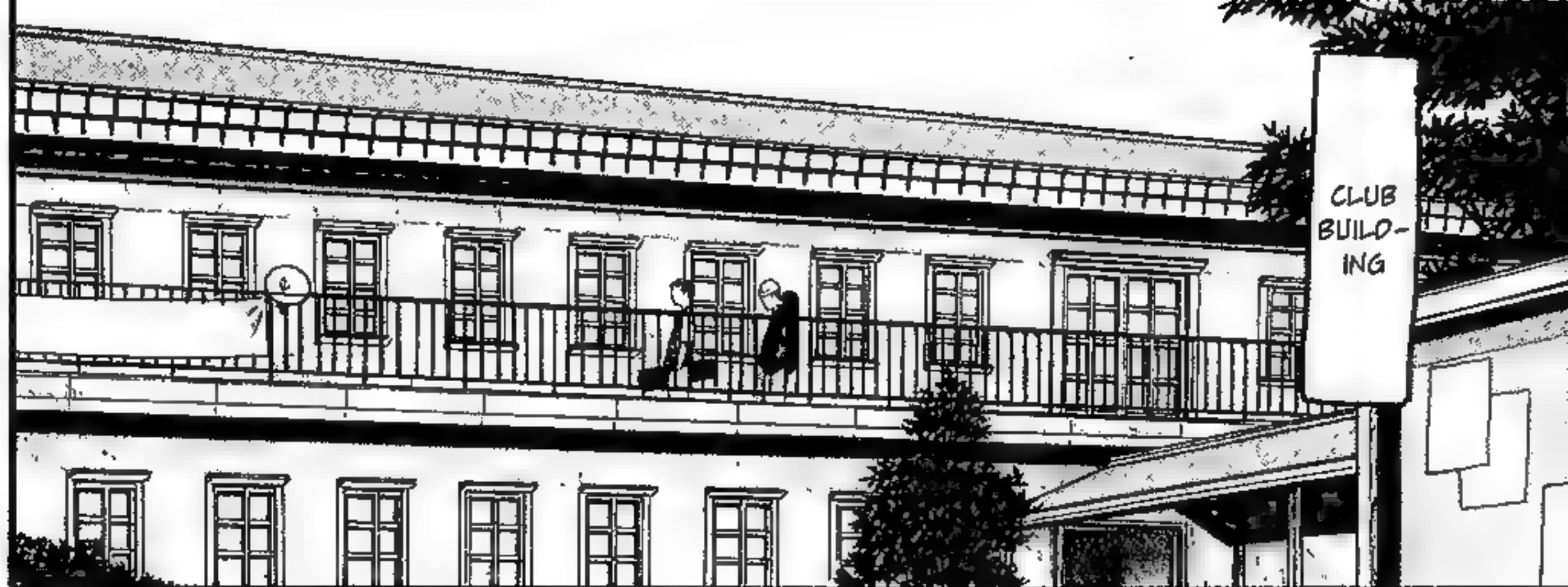
SHE'S SPENDING EVERY DAY DILIGENTLY WATCHING OVER THE WINE IN THE FERMENTATION ROOM.



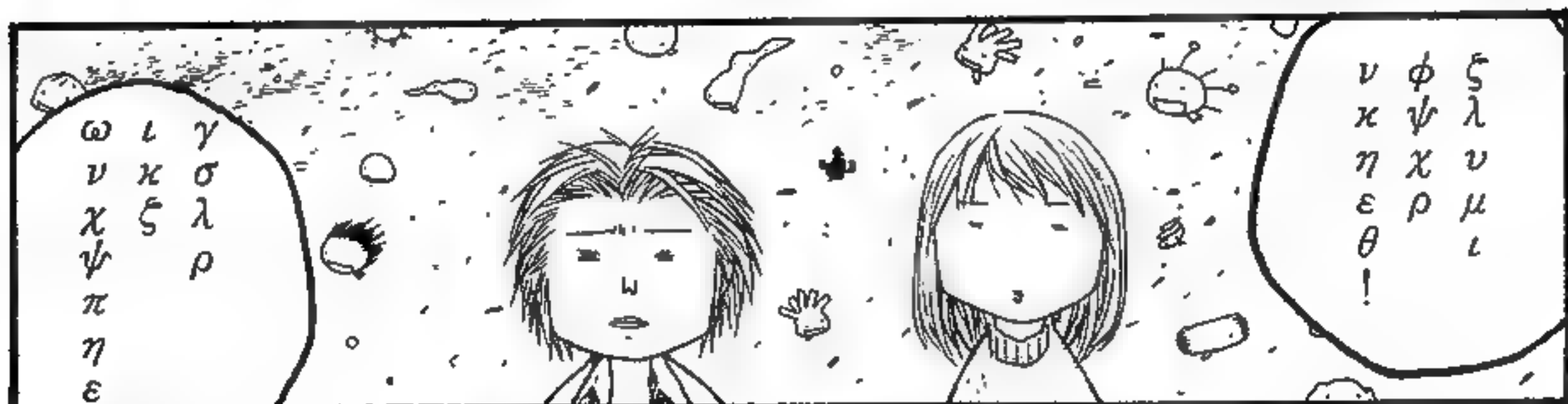
AFTER ALL, MUTOU IS WEAK WHEN IT COMES TO PRESSURE,

SO INSTEAD OF HER GETTING HUNG UP FROM THE CLUB MEMBERS TRYING TO STOP HER, I SENT THOSE TWO.





UFO Club  
Aoi Mutou,  
the only  
student  
taking the  
Itsuki lab  
seminar, is  
a member  
of this club.  
In chapter  
15 from  
volume 2,  
they  
triggered an  
uproar over  
the sudden  
mutation of  
an influenza  
virus.



This chapter is fiction. To those of you who were lamenting that there weren't that many microbes recently, here's a chapter with a ton of microbes to commemorate the sale of volume 2.



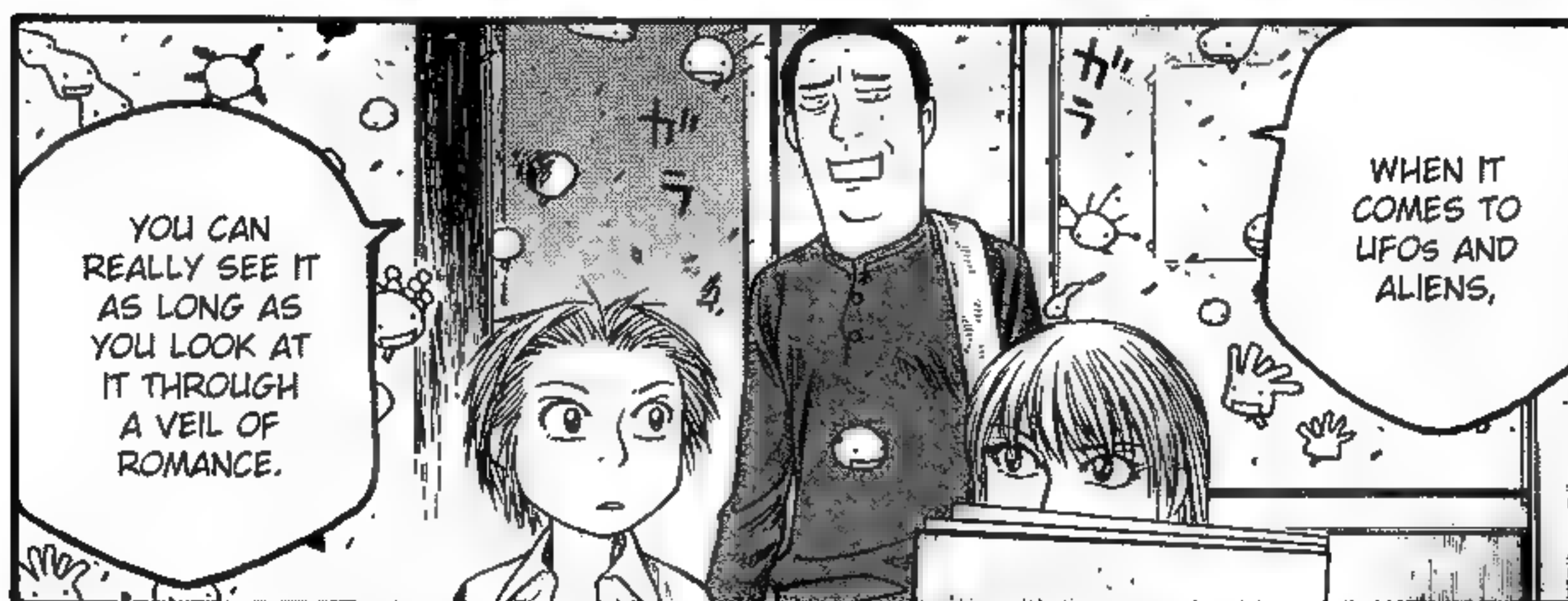
In the world of pure literature,  
it seems like there's going to be  
a rise in demand for microbes.


# おどろ!

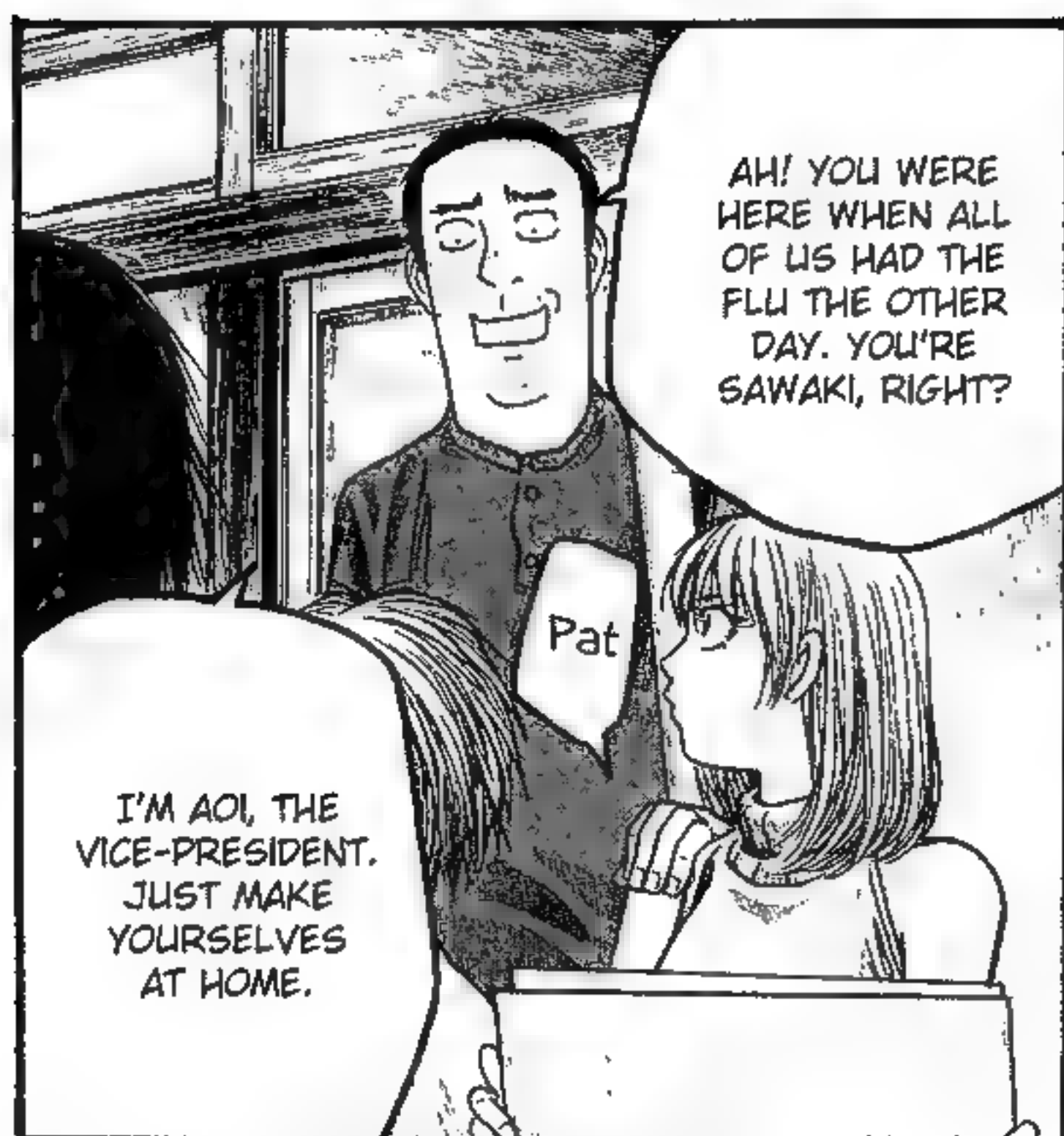
SHE MUST HAVE  
BEEN SICK WITH  
SOMETHING...  
LET'S JUST  
HURRY UP AND  
TELL THEM SO  
WE CAN LEAVE.

WHY DID  
MITOU-SAN  
HANG OUT IN  
A PLACE LIKE  
THIS...?

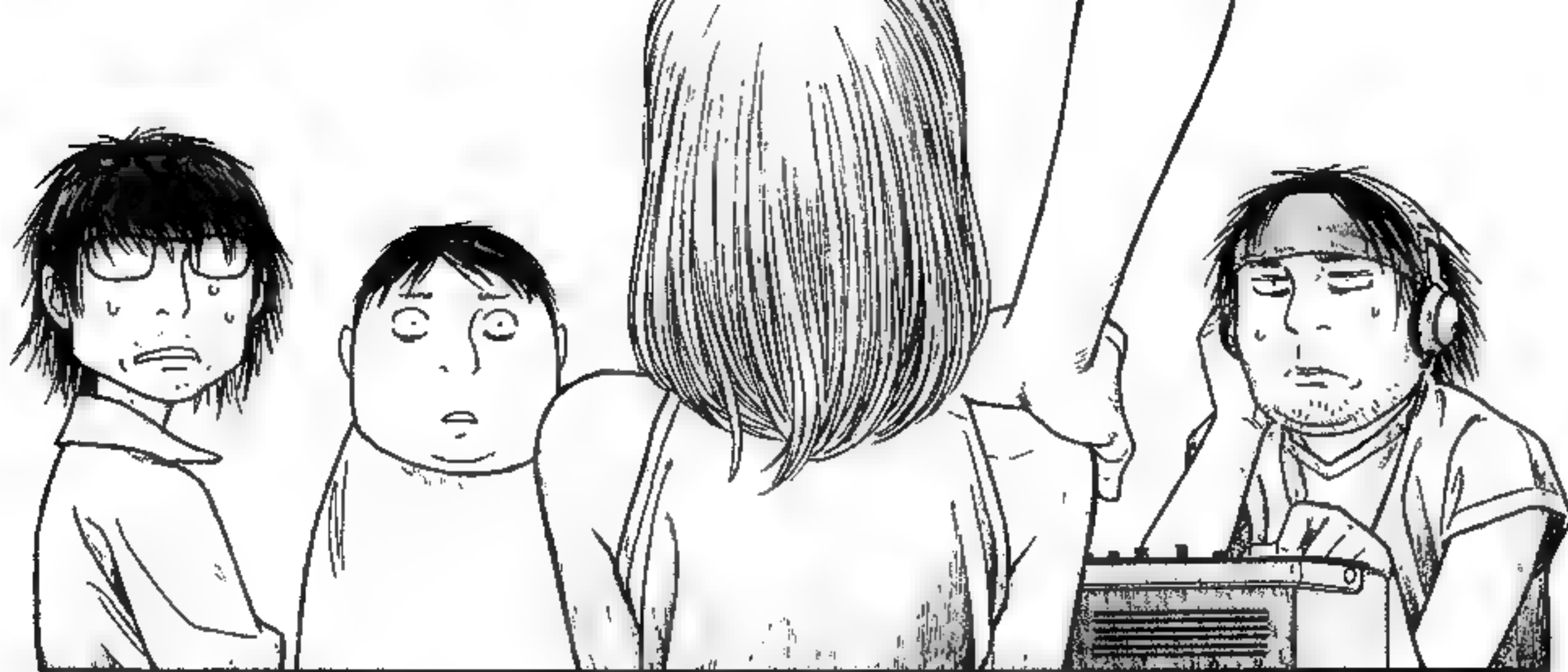
CH. 27: ROOT OF EVIL




 Howard Menger  
He's an American contactee  
He divorced his wife and married a 500-year-old alien  
When he rode on a UFO, he received potatoes from the Moon as a gift.  
He said so himself so it's probably true.

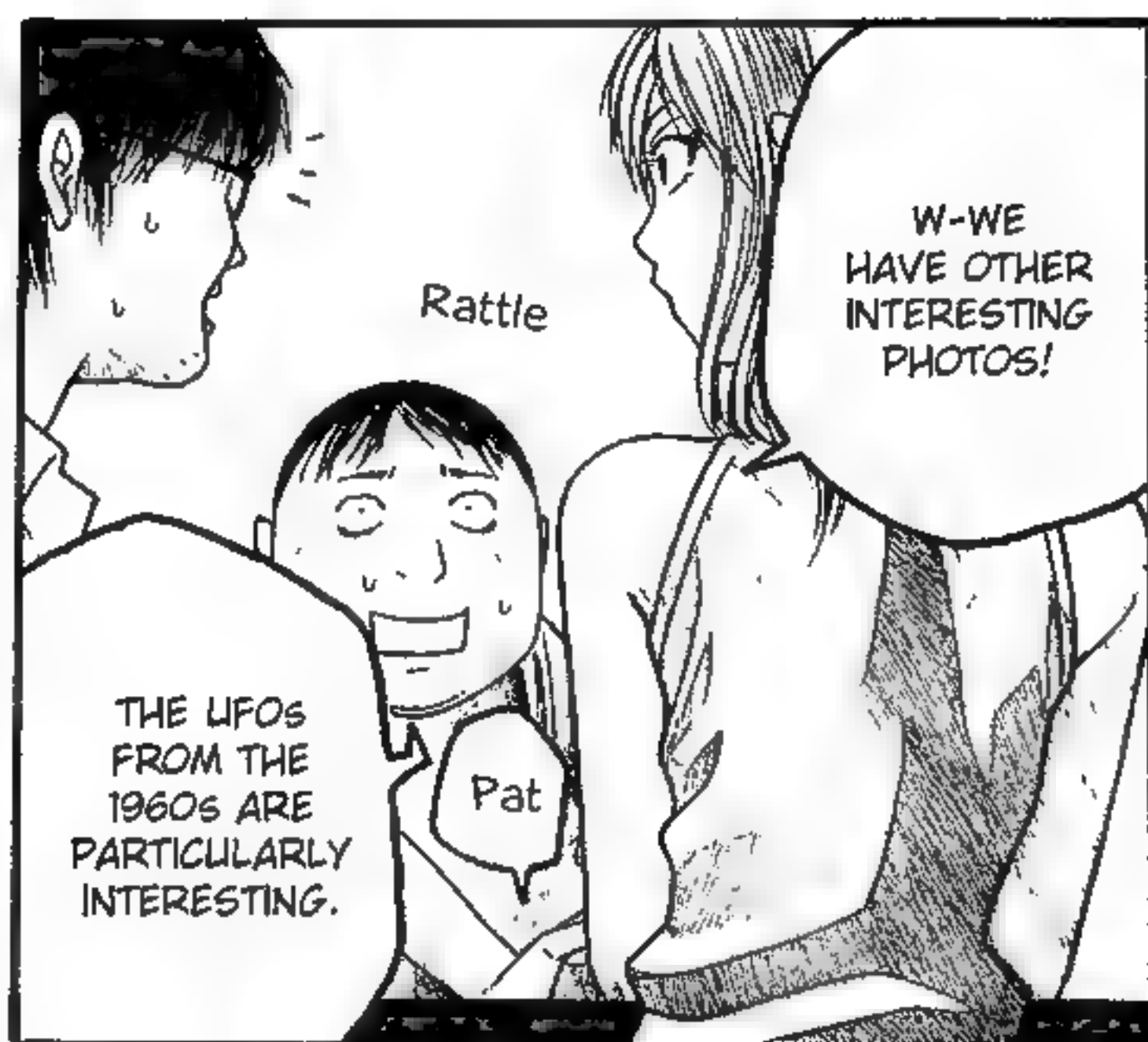






  
**Tadayasu Sawaki**  
 He's the main character and he can see microbes for some reason. He's been looking more deformed lately

  
**Hazuki Oikawa**  
 Like Sawaki she's a first-year. It's not like A. acet is brewing her mouth.



The "exclusive volume stand" for volume 3 has a lot of stuff in places you can't see, too! It's a little hard, but please take a look.



### P. frequentans

According to this guy, it's easy to live on new tatami mats if there's nourishment. I guess it played a part when it showed up last chapter



### C.

#### trichoides

This is black mold. If there's black mold growing in your bathroom or on your futon, these guys are definitely there, too



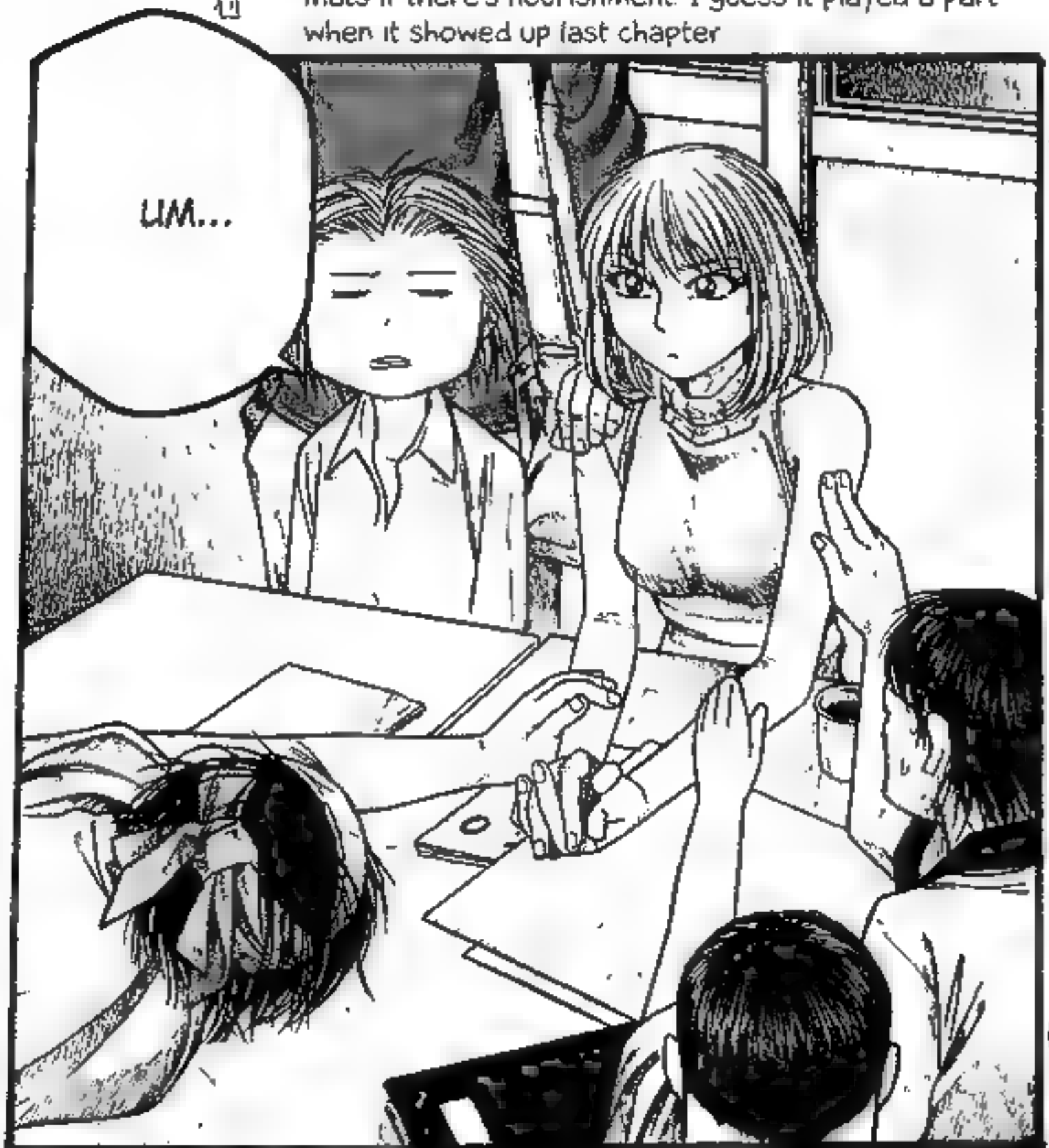
### T. koningi

We brew stuff like wood, textile and paper. Huh? We overlap with C. globosum? When we brew something, we decompose it.



THE TRUTH IS... WE CAME HERE TO GIVE YOU A MESSAGE FROM MUTOU-SAN.

FROM THE PRESIDENT?



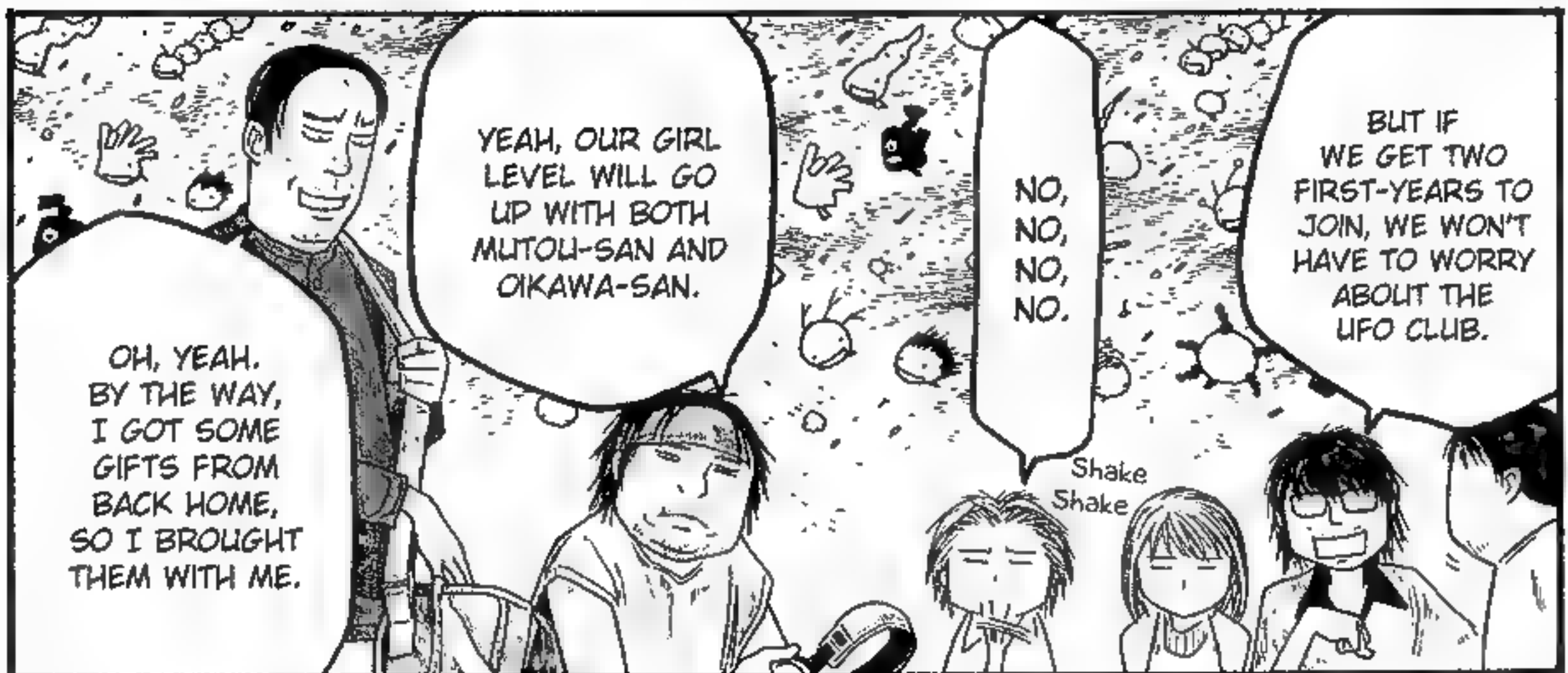
UM...



THAT HASEGAWA WOMAN MUST BE KEEPING HER AWAY.

YEAH, WHAT'S SHE BEEN DOING?

MUTOU-SAN HASN'T COME BY LATELY.



OH, YEAH. BY THE WAY, I GOT SOME GIFTS FROM BACK HOME, SO I BROUGHT THEM WITH ME.

YEAH, OUR GIRL LEVEL WILL GO UP WITH BOTH MUTOU-SAN AND OIKAWA-SAN.

NO, NO, NO, NO.

BUT IF WE GET TWO FIRST-YEARS TO JOIN, WE WON'T HAVE TO WORRY ABOUT THE UFO CLUB.

Shake Shake



### A. fumigatus

Like oryzae, it's in the Aspergillus genus. Well, that's it.

### A pullulans

It was formerly in the Pullularia genus. It's a black, yeast-like fungus. It's often found around windows where there's dew



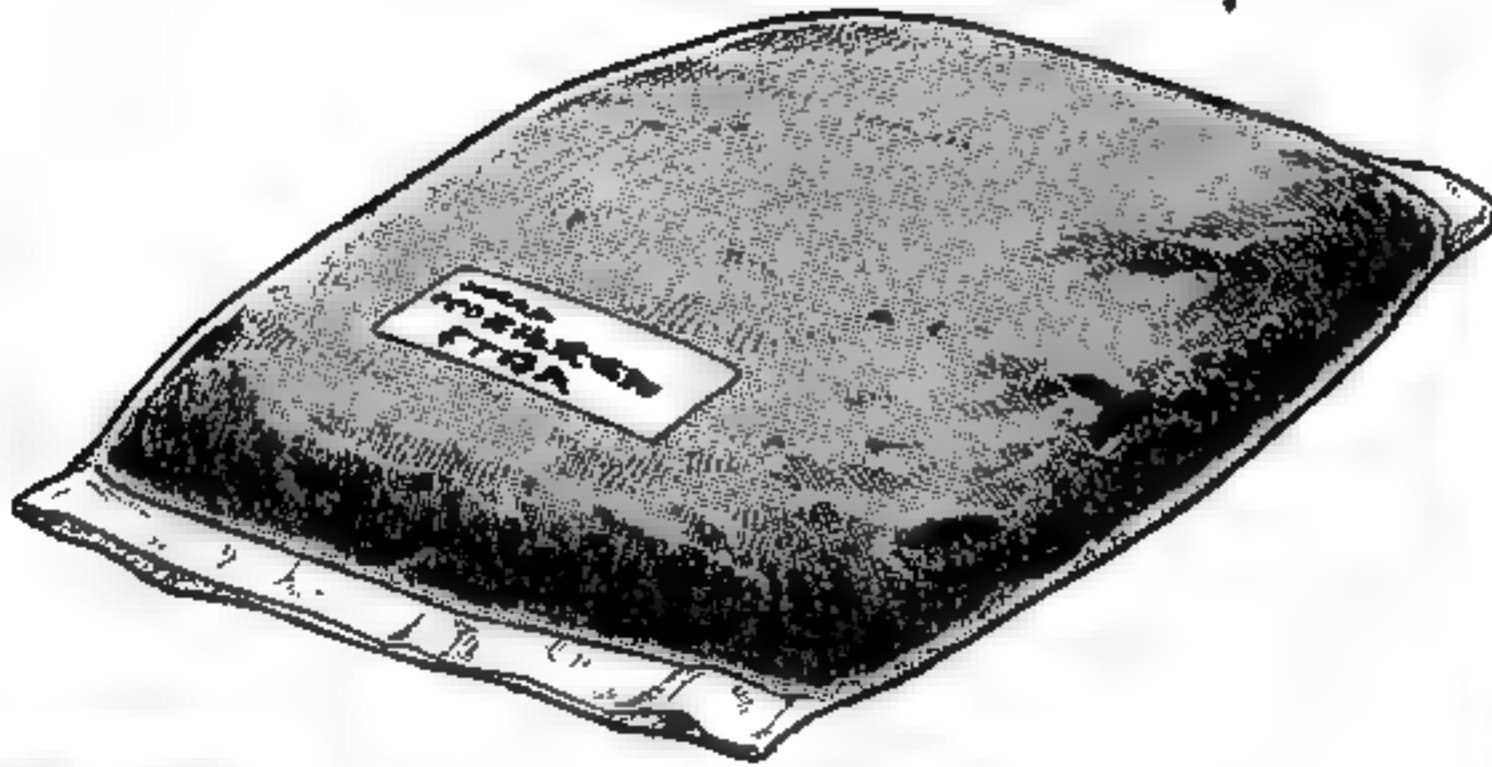




#### R. rubra

This is red, imperfect yeast. That sl'mness in your bathroom is from these guys. It's easy to mistake it for red mold. It doesn't perform alcoholic fermentation.

Plop



THE TRUTH IS...  
I BROUGHT  
SOMETHING,  
TOO.



**F. roseum**  
We're usually found anywhere that Alternaria and Cladosporium are, so don't forget about us when we're not shown.

WHAT  
IS THIS?  
DIRT?

IT'S NOT  
JUST  
NORMAL  
DIRT.

I WAS  
SETTING THIS  
ASIDE UNTIL  
MUTOLI-SAN  
CAME BACK,  
THOUGH.



ARE YOU  
SERIOUS  
!?

I COLLECTED IT  
LAST MONTH  
AND STORED IT  
IN A VACUUM  
PACK.



Ohhh

THIS  
IS IT

I GOT  
SOME HELP  
FROM A UFO  
CONTACTEE  
FROM MY  
HOMETOWN.

I GATHERED  
SOME DIRT FROM  
A PLACE HE SAID  
SOMEONE HAD  
WITNESSED A  
UFO LANDING.



**Contactee**  
These are people who've made contact. In this case, it seems to indicate people who've made contact with UFOs.



**R. javanicus**

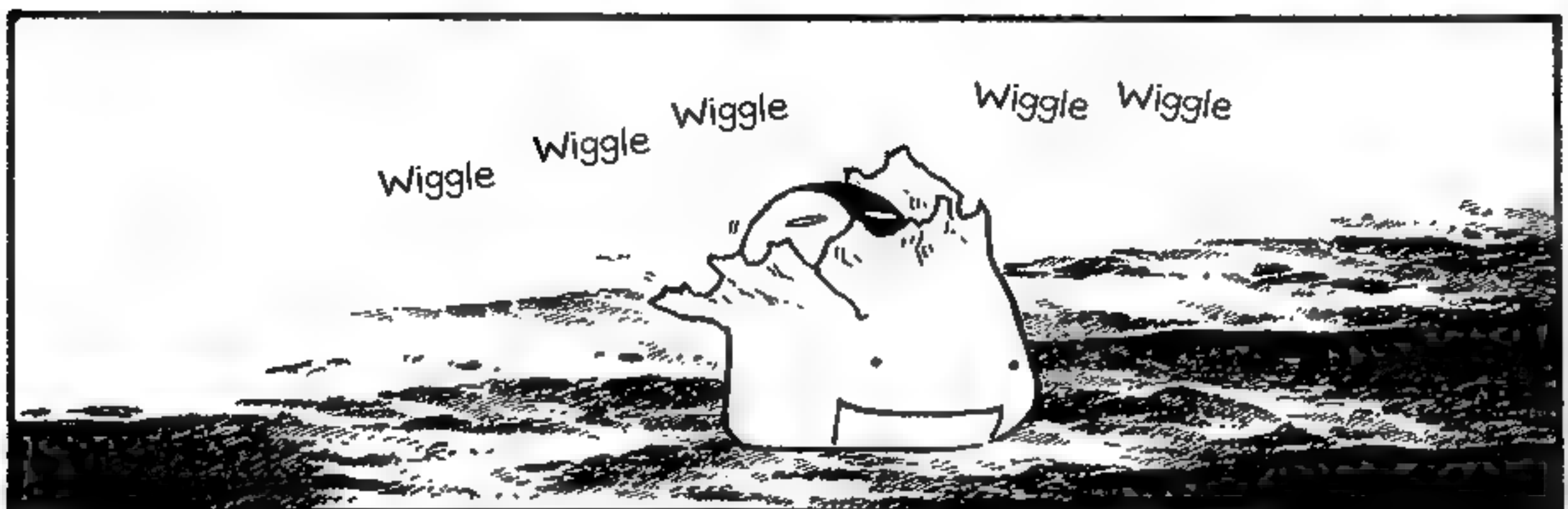
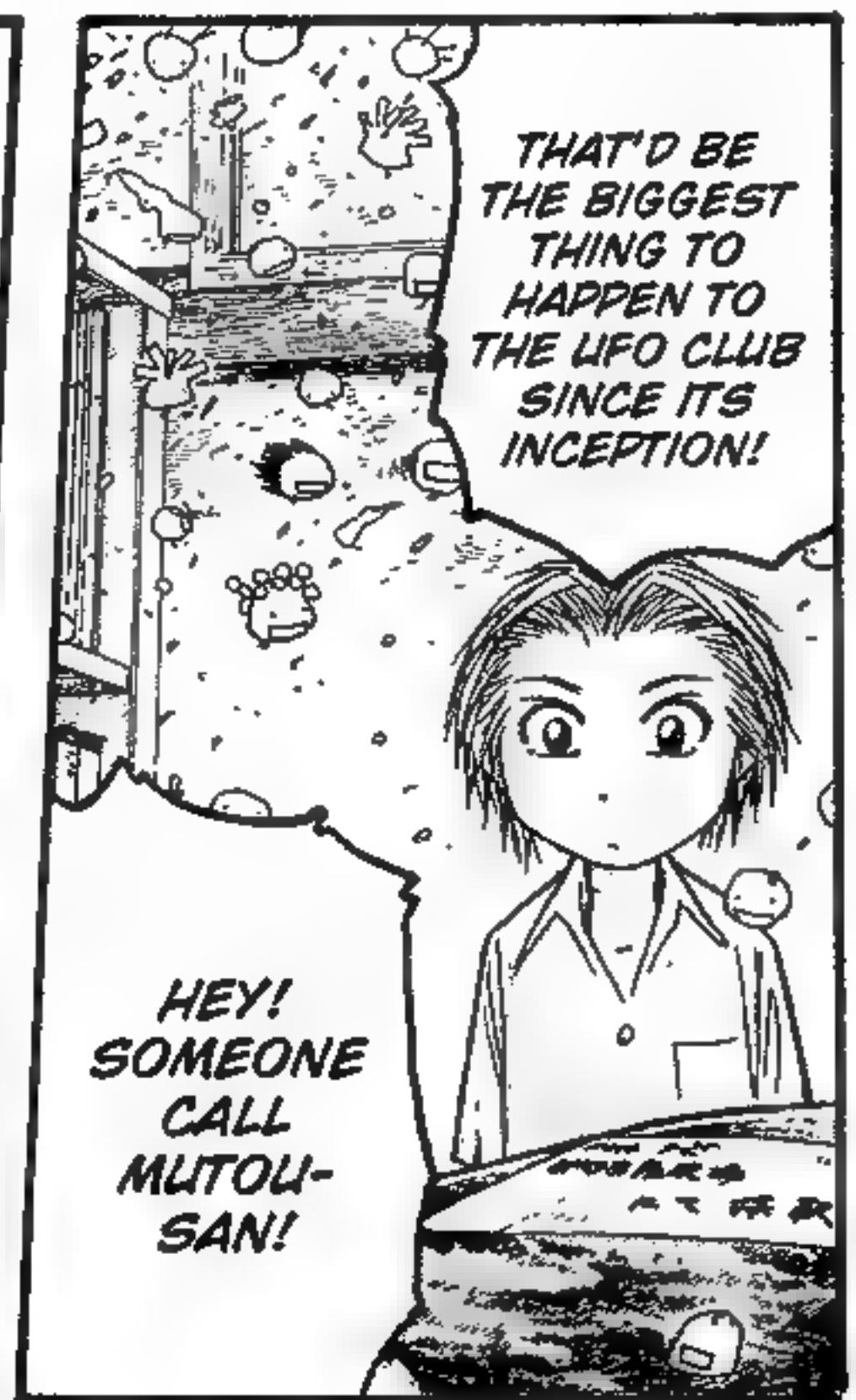
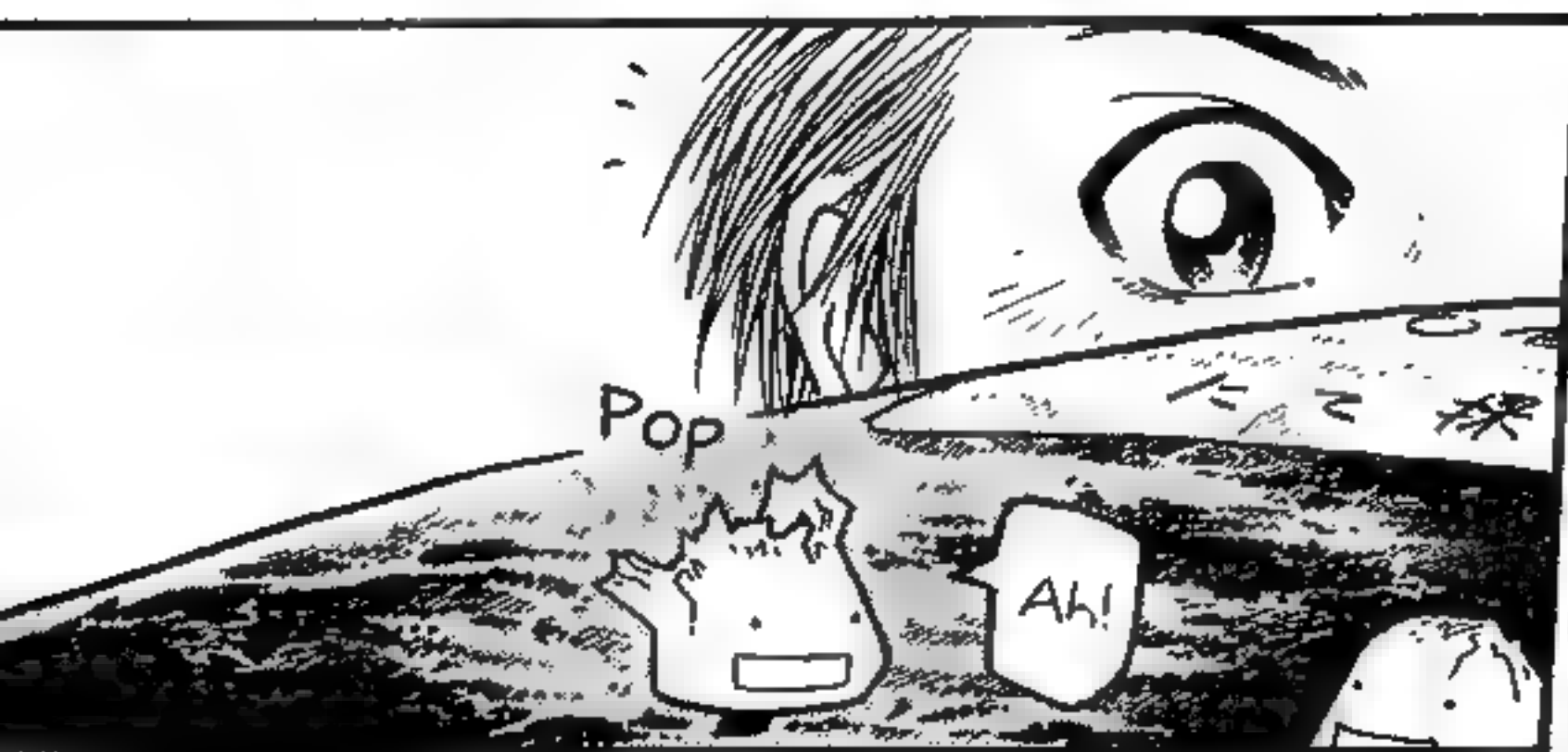
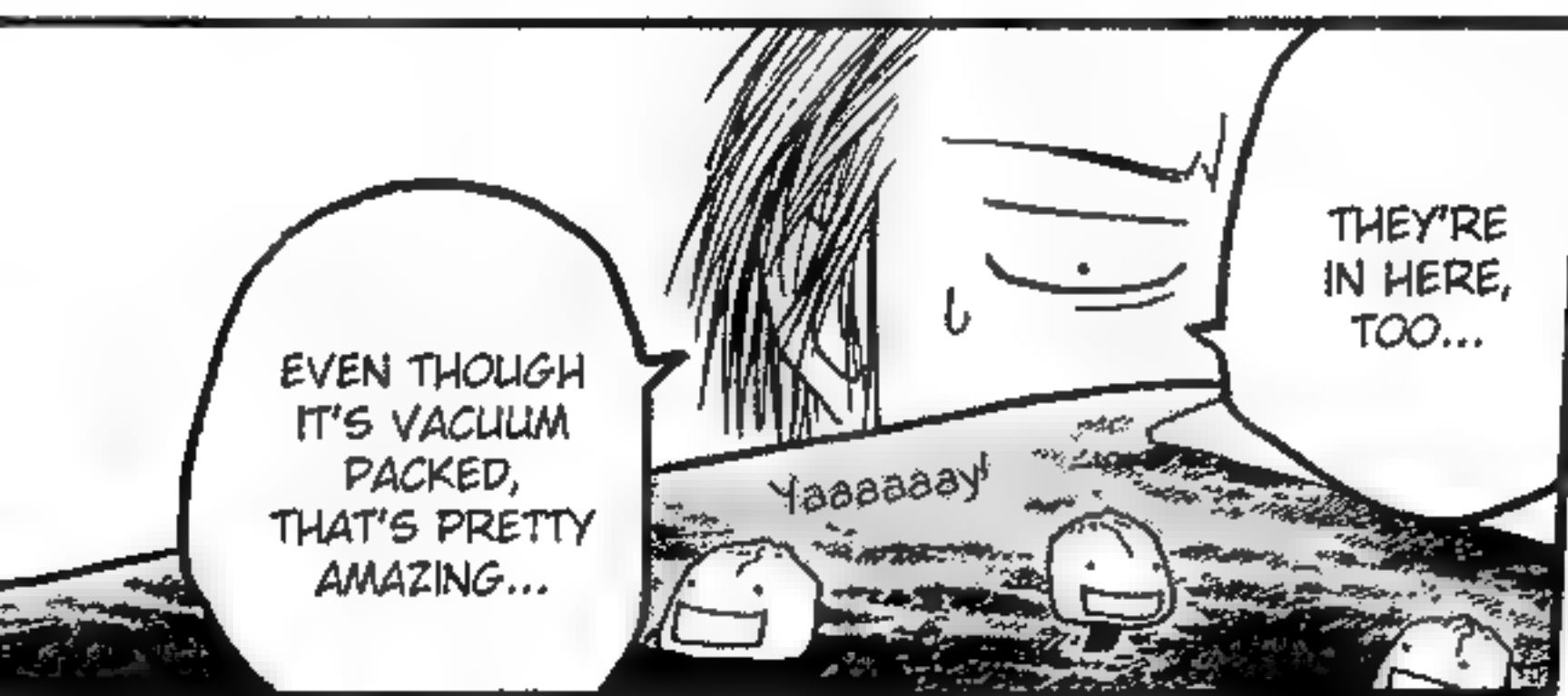
It's also known as spiderweb mold. Like Aspergillus, the Rhizopus genus takes part in brewing alcohol. This guy doesn't, though.

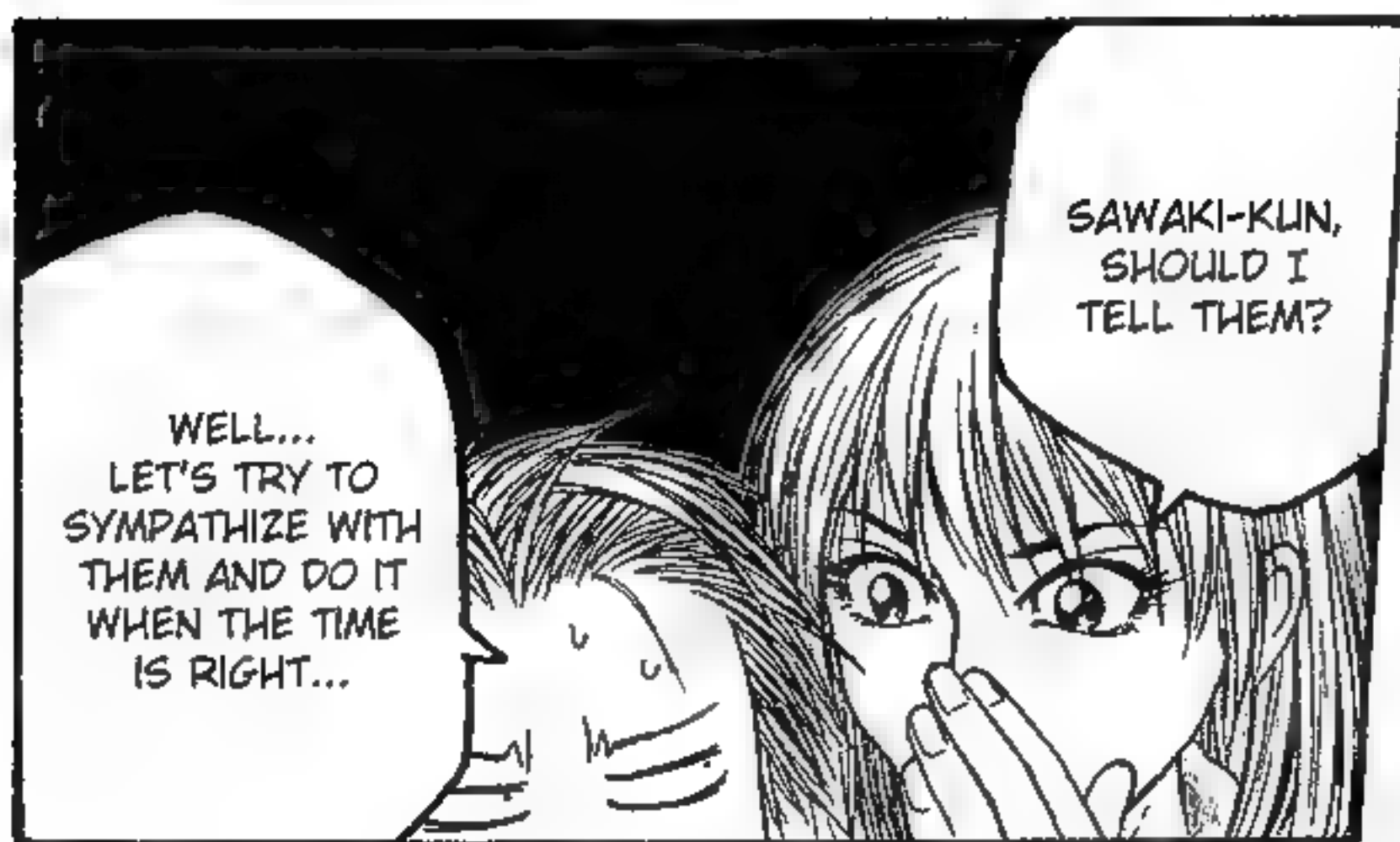
**A. apis**

This is a parasitic pathogen for bee larvae. It also brews honey.









Some of the bookstores distributed an original bookmark for volume 2 which featured an original 3-panel manga.



#### C. botulinum

These guys can be in honey and fruit juice, which can cause infant botulism, so be careful around babies under 1 year old.



IT BROKE  
OPEN IN A  
VACUUM AND  
SOMETHING  
CAME OUT?

BACTERIA  
IN HONEY,  
TSUKUDANI  
AND DIRT?

I KNOW,  
BUT...

IT MUST  
BE C.  
BOTU-  
LINUM.

IF IT'S  
ANAEROBIC AND  
THE SPORES  
BROKE OPEN  
TO RELEASE  
SOMETHING...

I HAVE A  
QUESTION,  
HASEGAWA-  
SAN.

JUST  
ADD IT TO  
SOME DIRT  
OUTSIDE!

THE TOXIN  
WILL BECOME  
INACTIVE AFTER  
BEING EXPOSED  
TO AIR FOR  
12 HOURS!

SAWAKI-KUN,  
DON'T OPEN  
UP THAT DIRT!  
BOTULINUM  
TOXIN IS THE  
MOST POTENT  
TOXIN IN THE  
WORLD!

WHAT IS THE  
UFO CLUB  
DOING!? THIS  
JUST KEEPS  
HAPPENING!



E. chevalieri

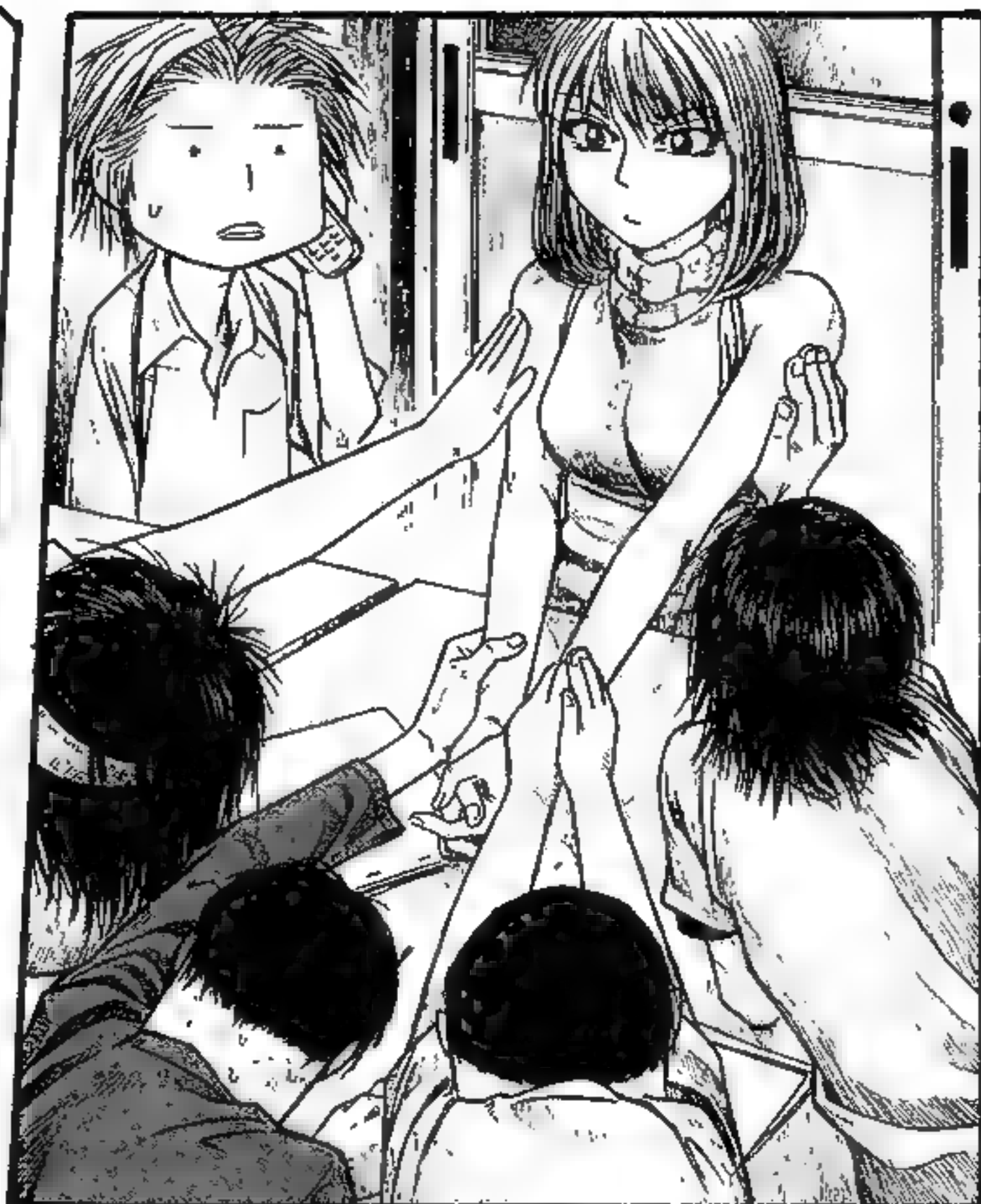
It's also known as dry koji mold. It brews old books, but it also makes katsuo-bushi.



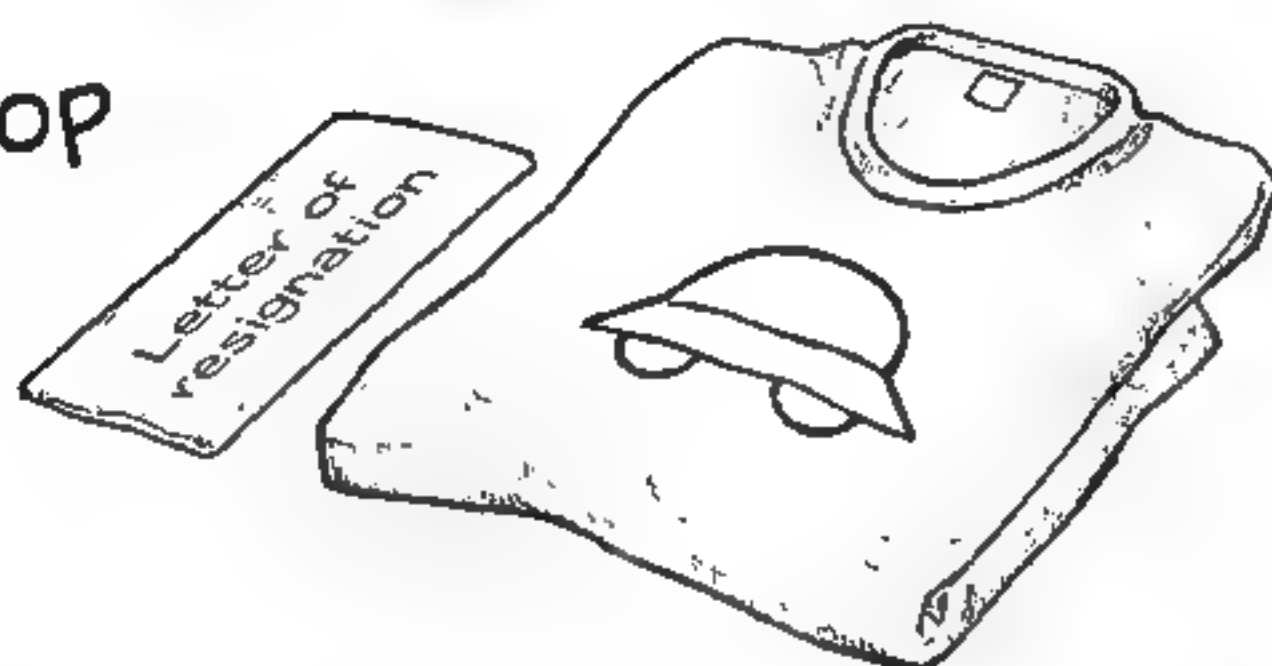
A. alternata

It's also known as soot mold. You come across it all the time. Its full name is Alternaria alternata.





Plop





U.S army  
plasma  
weapon  
This is the  
truth behind  
the crop  
circles done  
in fields of  
the ally  
England as  
experiments  
with a plasma  
beam weapon  
linked with  
a satellite  
It wasn't old  
men pushing  
crops down  
at night  
or plasma  
caused by  
a natural  
phenomenon.  
Is that true?







A niger  
It's also known as black koji mold. It can make  
shochu and is even used in the industry, but there  
are also tons of stories that sully its reputation



NO!  
THAT'S  
FROM  
FUJIKO  
FUJIO!

I KNOW  
WHAT THAT IS!  
IT'S AN  
ABBREVIATION  
FOR  
"SOMEWHAT  
FANTASTICAL",  
RIGHT?!



THAT  
CAN'T  
BE  
TRUE!

LET'S  
SHOW HER  
JUST HOW  
AMAZING  
SF IS BY  
TELLING  
HER WHAT  
WE KNOW  
ABOUT  
UFOs!



WE'RE  
NOT GETTING  
ANYWHERE  
BECAUSE YOU  
SAID SF!  
IF WE TALK  
ABOUT THE  
PARANORMAL,  
THEN

ANYWAY,  
I'M NOT  
TRYING TO  
ESCAPE  
FROM  
REALITY!



AH! THE  
UFO CLUB DID  
SOMETHING  
AGAIN.

AHHH!

A phone call  
for this chapter  
until the morning

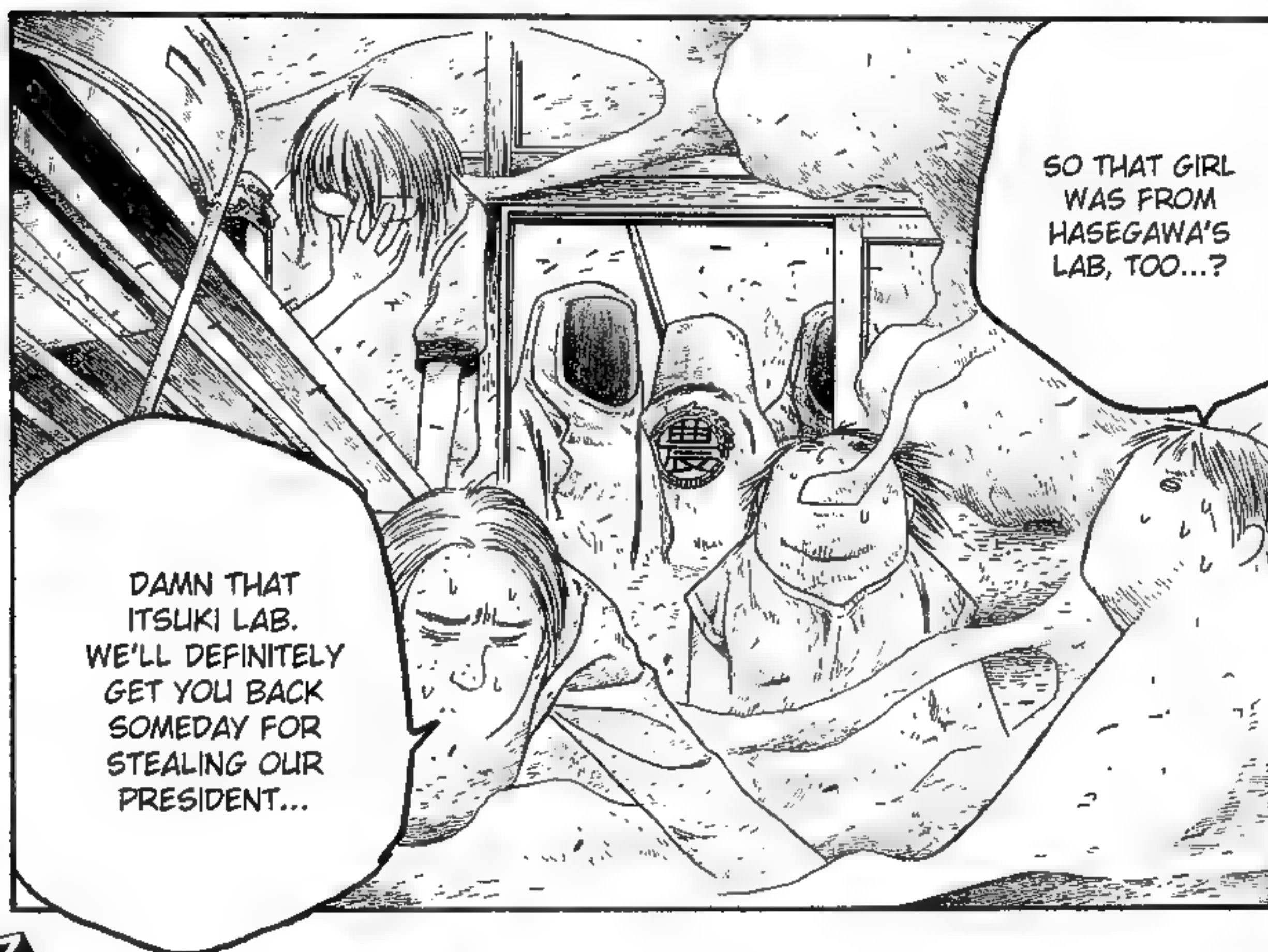
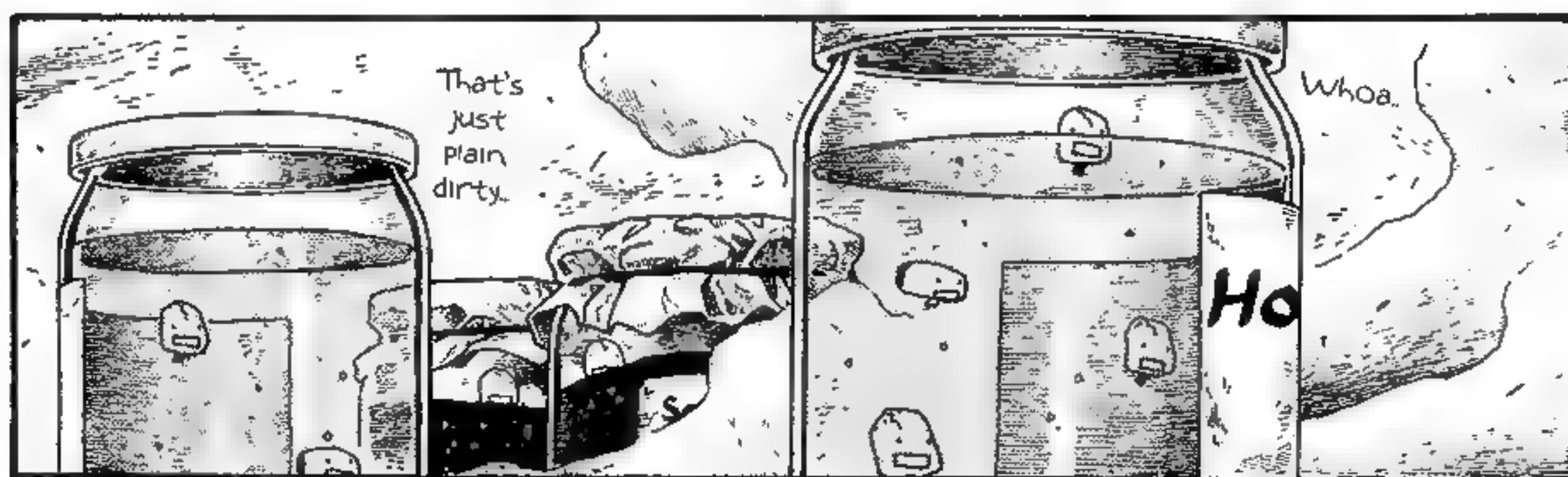
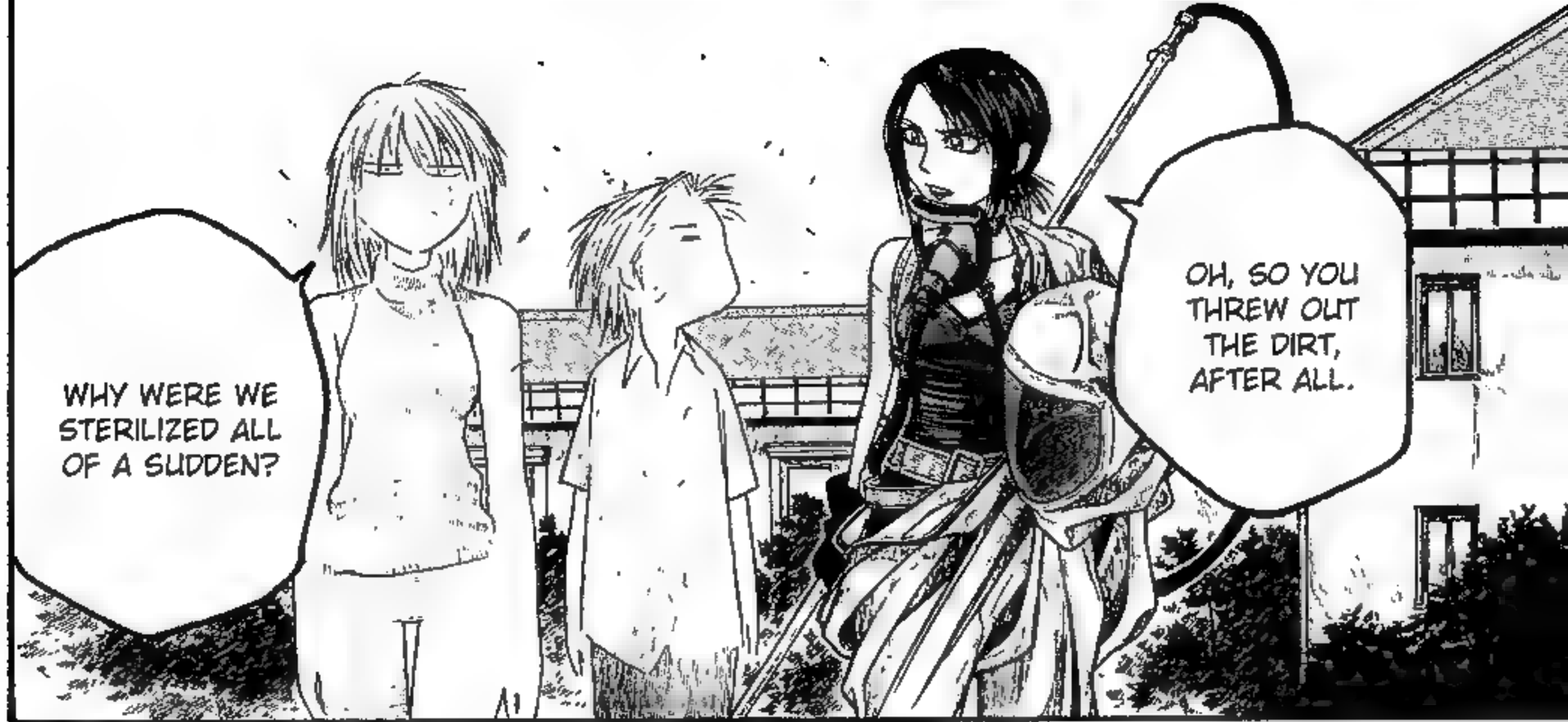
Editor: "You're not making fun of SF, right? I was once in an SF research club."

Isnikawa: "I'm not trying to"

Editor: "Come to think of it, that space elevator test was a success. They used carbon nano tubes to  
(this continued until the morning)"

To bookstores nationwide, we have a few  
exclusive volume stands for volume 3 in stock.

Please contact the  
sales department!



Brought to you especially thick.



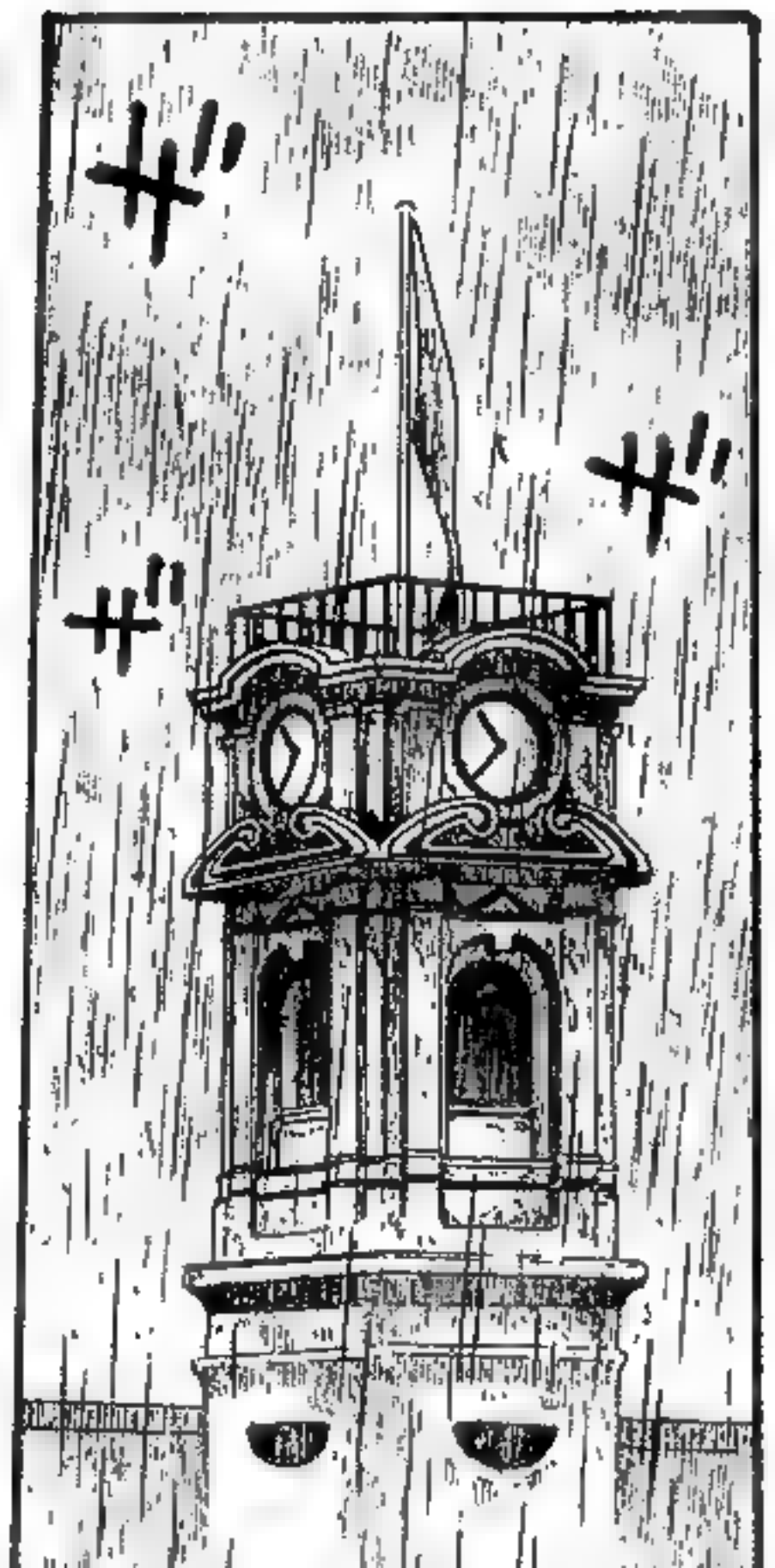
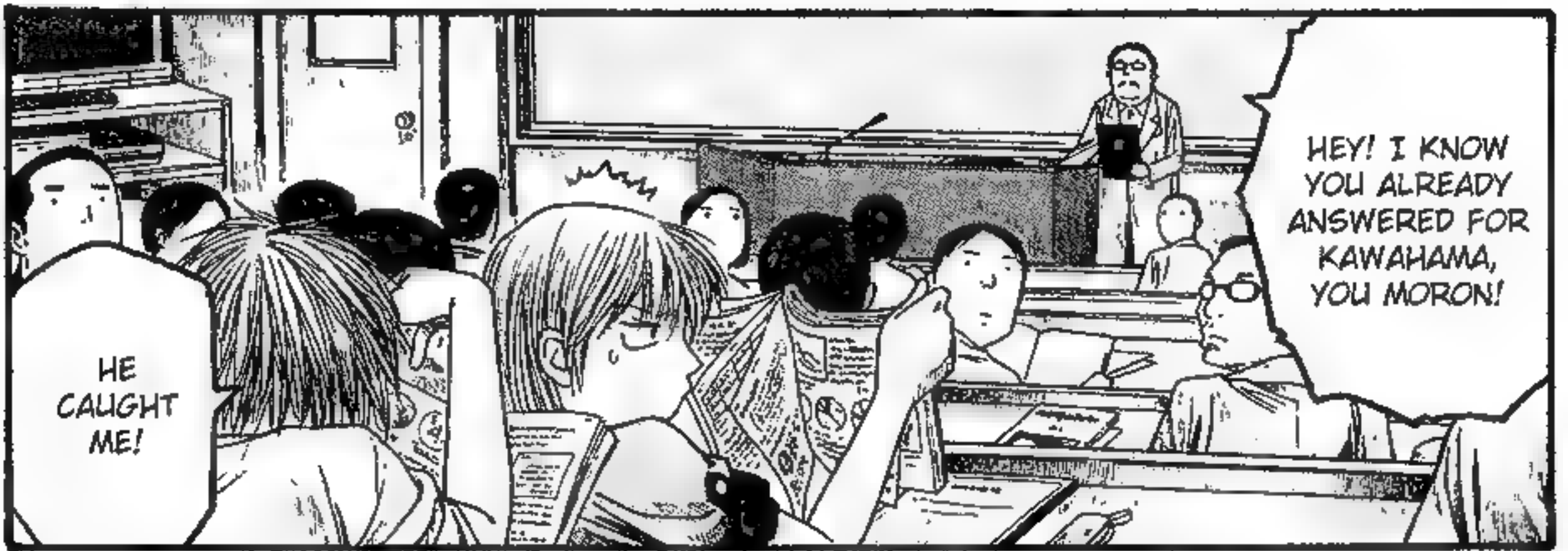


Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

After more than a year of serialization, it's their first classroom lecture. The story is still in the rainy season.







**Tadayasu Sawaki**

He's the main character and he can see microbes for some reason.

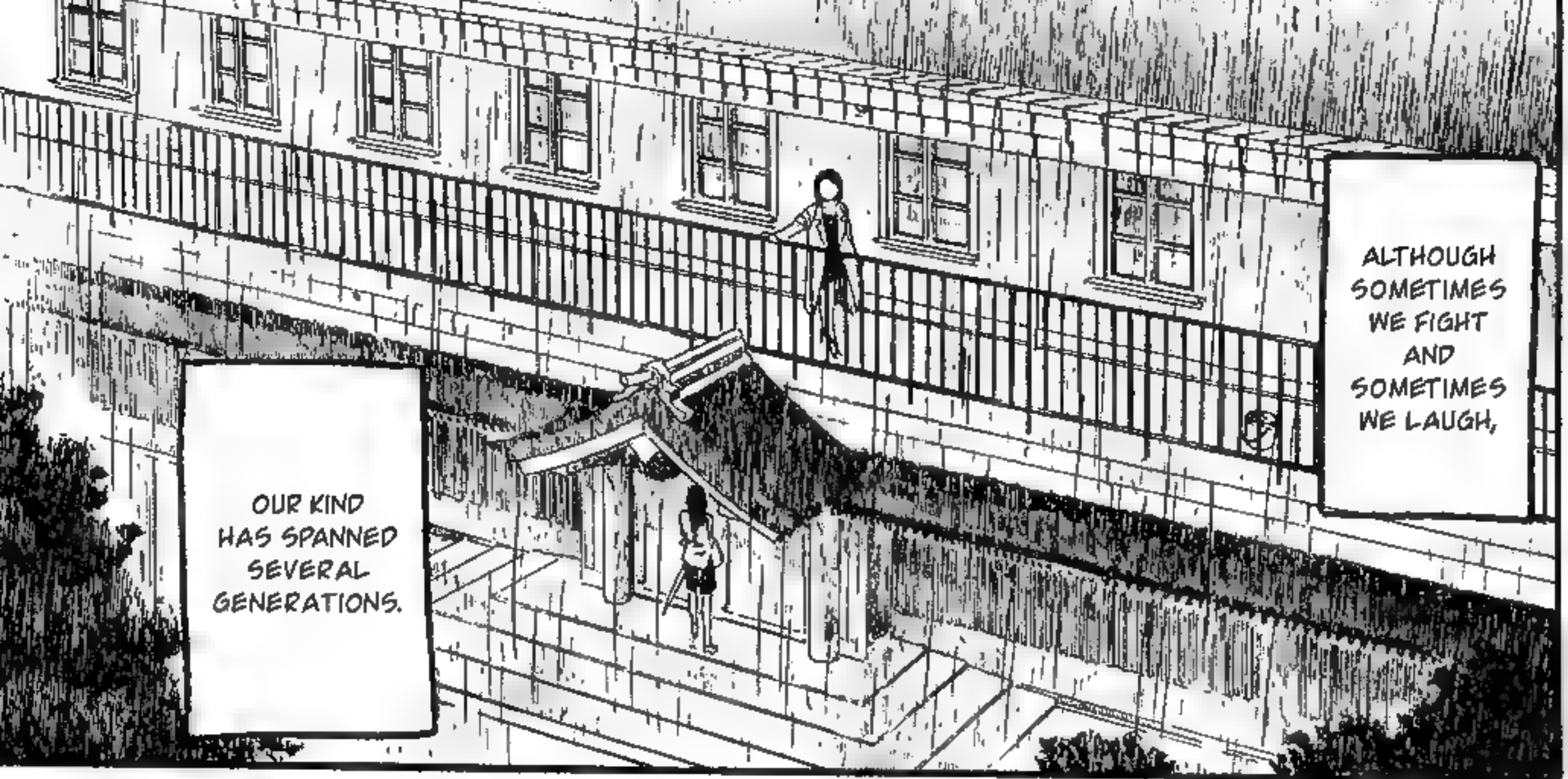
After more than a year of serialization, a fan letter arrived for him for the first time. Thank you Satou-san from Yamagata Prefecture



**Hazuki Oikawa**

Like Sawaki, she's a first-year. She might have more life experience than Sawaki

This story is Fiction. Even though the story is progressing slowly, I'm happy that it's already made it to volume 3.



OUR KIND  
HAS SPANNED  
SEVERAL  
GENERATIONS.

ALTHOUGH  
SOMETIMES  
WE FIGHT  
AND  
SOMETIMES  
WE LAUGH,



**Kaoru Misato (top) & Takuma Kawahama**  
They're second-years  
They have younger students to look after now, so they're looking for part-time jobs to treat them. They're so nice.



**Haruka Hasegawa**  
She's a graduate student at a certain agricultural university  
She's apparently the one who's closest to the author's type.

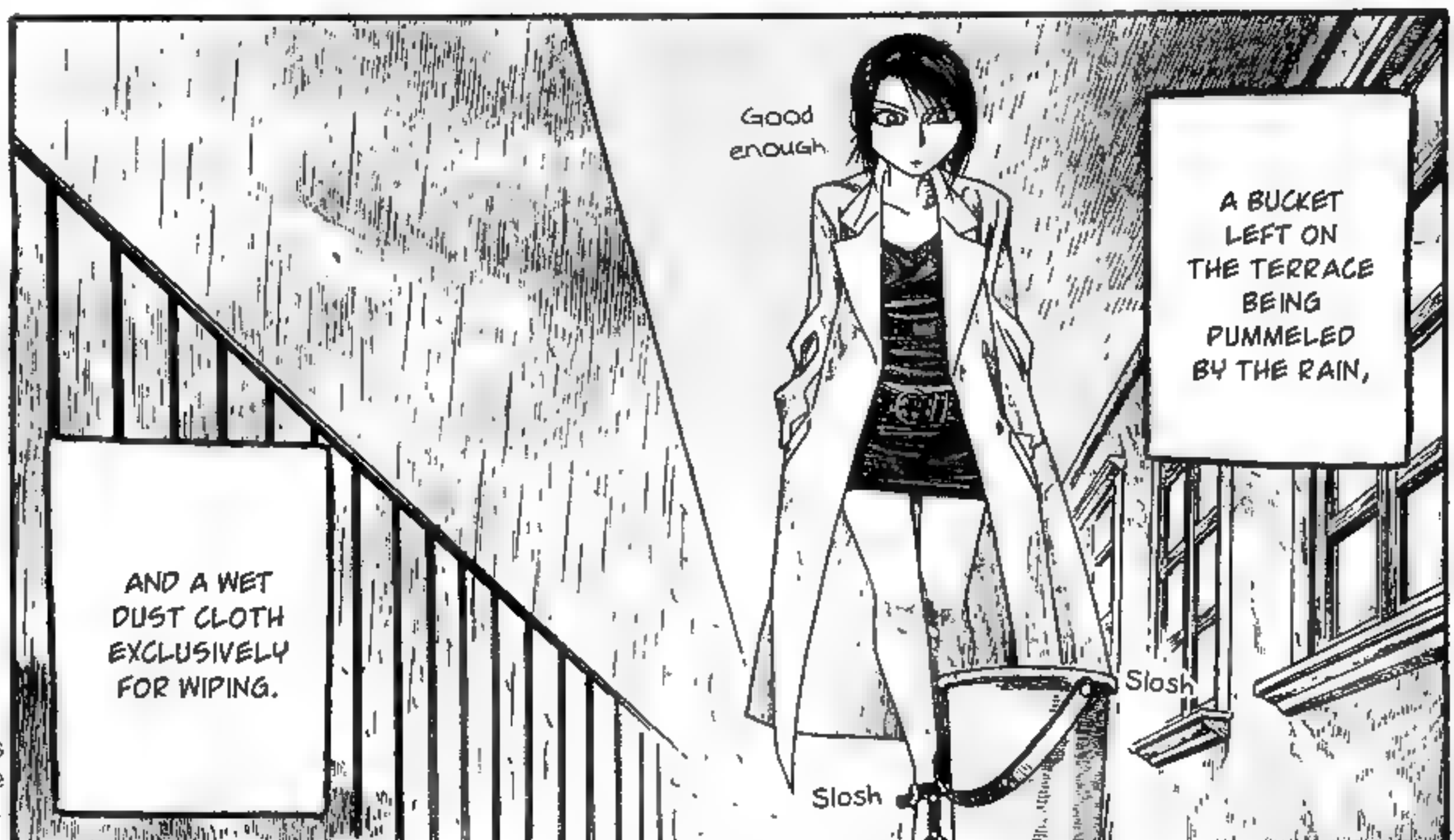


SOMEONE  
LEFT A  
BUCKET OUT  
HERE...

HM?

CARRYING ON  
OUR WORK IN  
THIS DEEP  
BLUE WORLD.

WE STAND ON  
THE LAND AND  
GAZE OUT AT  
THE BEAUTIFUL  
SKY AND THE  
WATER THAT  
FILLS UP  
AROUND US,



Good  
enough.

A BUCKET  
LEFT ON  
THE TERRACE  
BEING  
PUMMELED  
BY THE RAIN,

AND A WET  
DUST CLOTH  
EXCLUSIVELY  
FOR WIPING.

Slosh

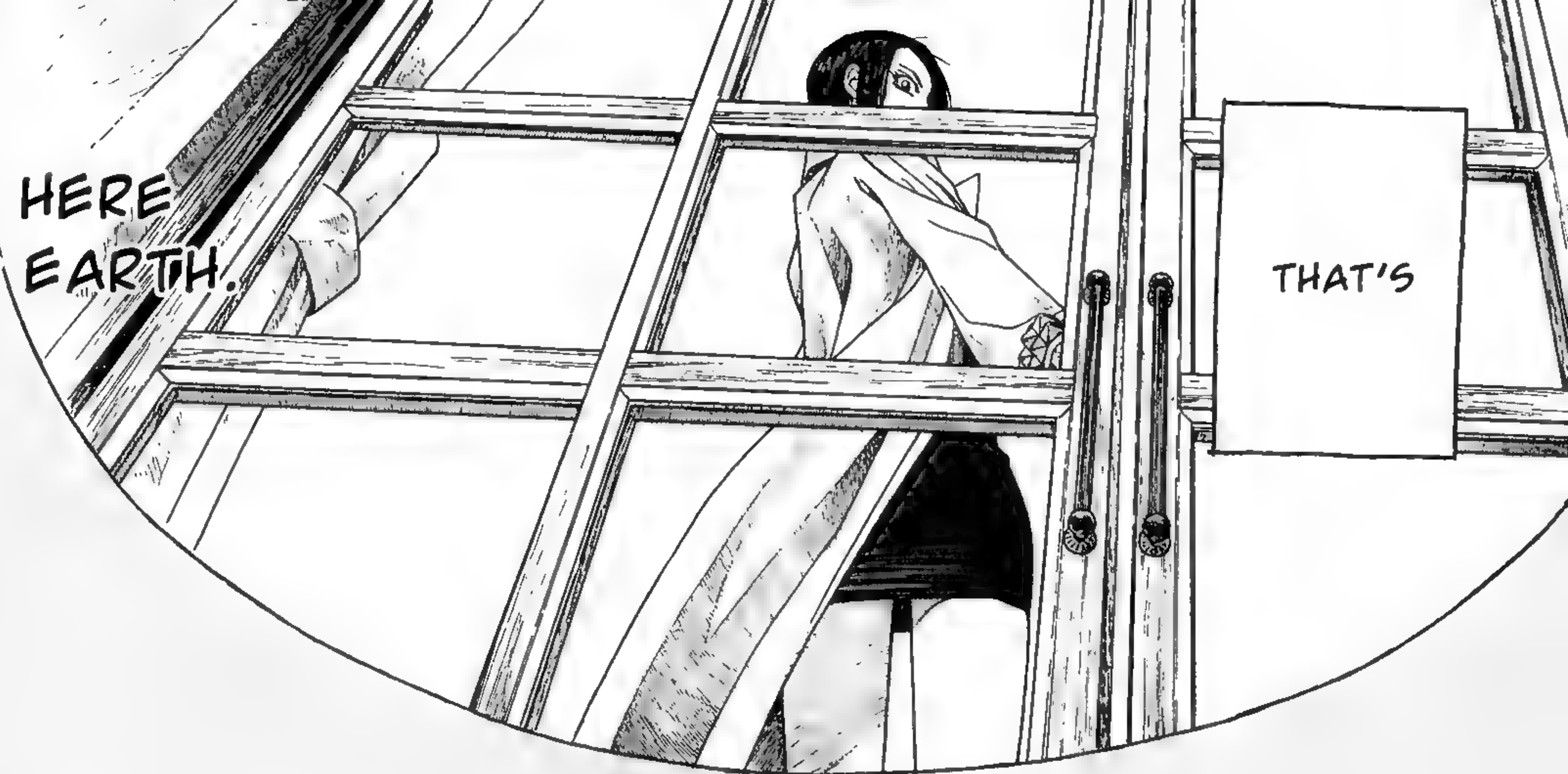
Slosh



**Aoi Mutou**  
She's the only student taking the Itsuki lab seminar  
She's the ~~cheer~~leader of the Fermentation Room.



CH. 28:  
THE OCEAN STARTS HERE  
AT THE END OF THE EARTH.

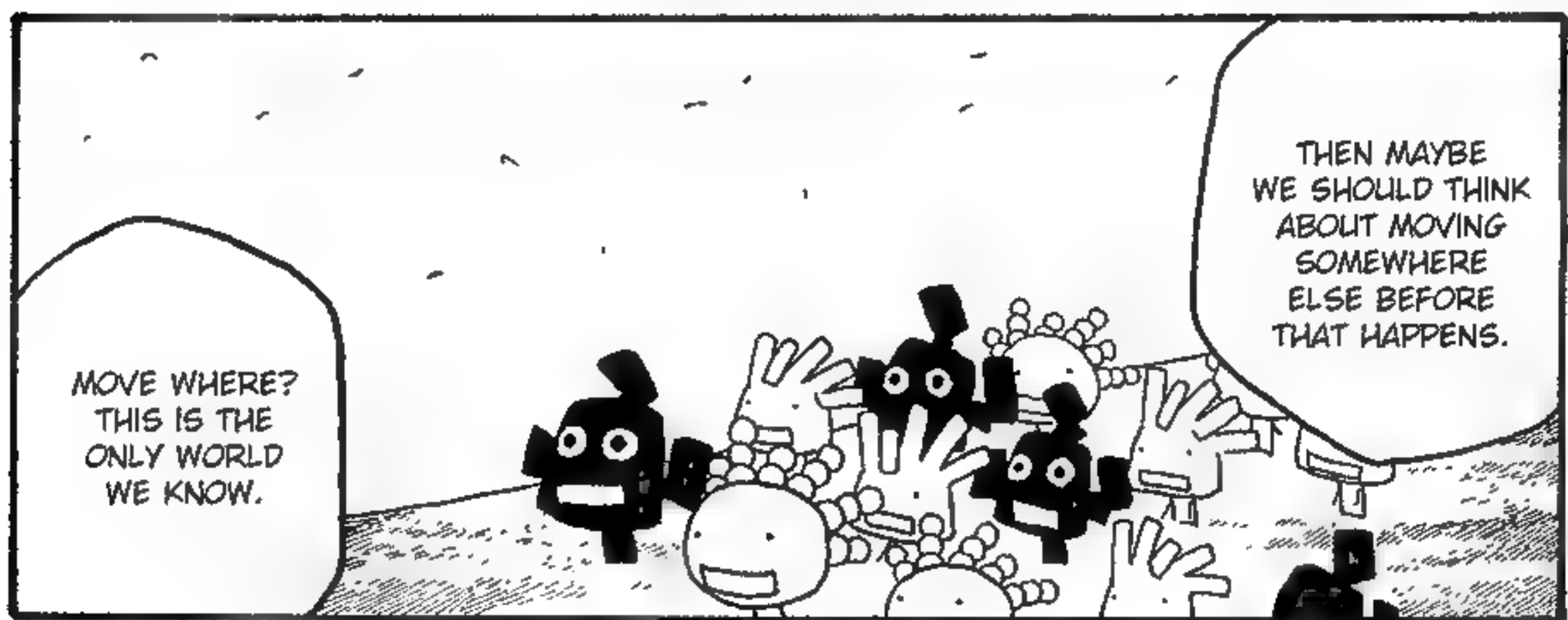
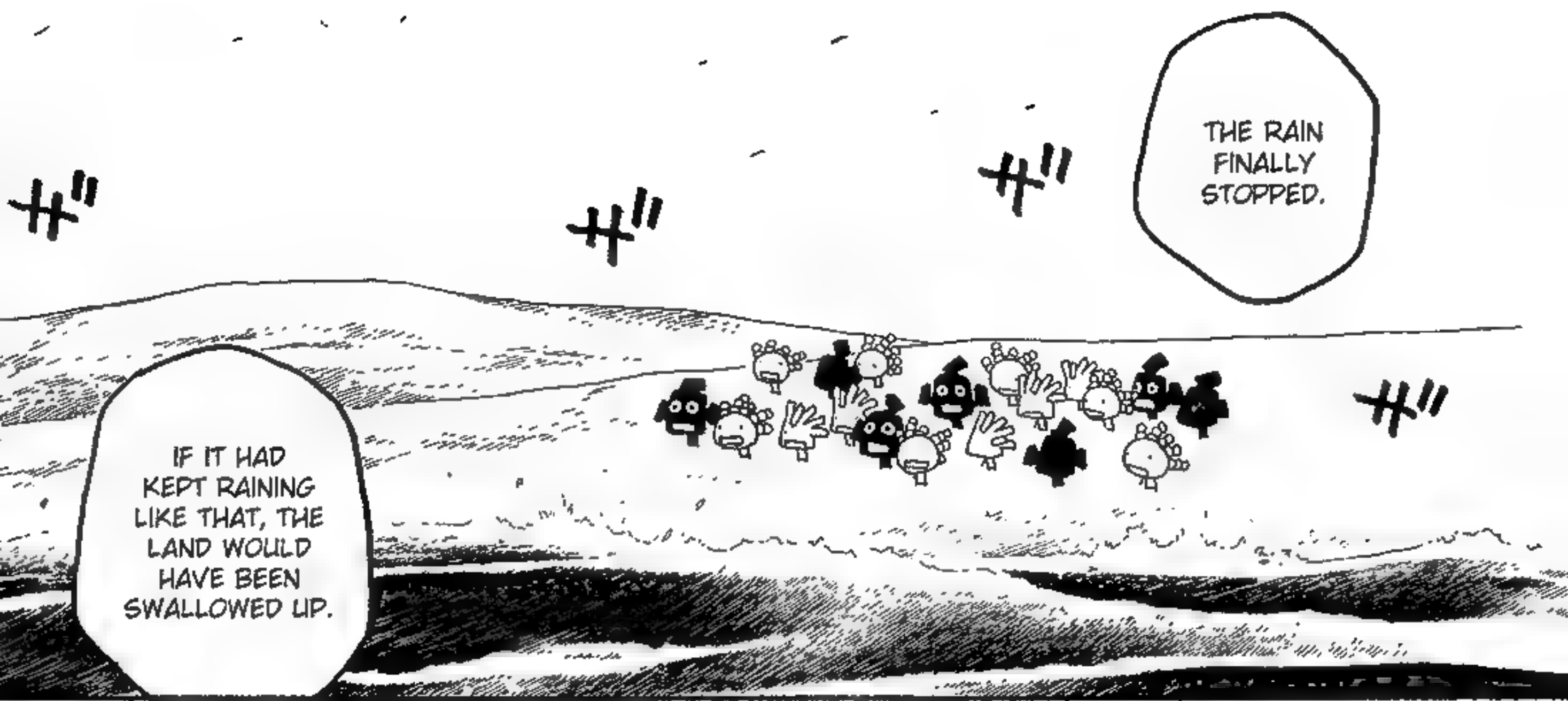


THAT'S

WHAT  
HUMANS  
CALL OUR  
WORLD.

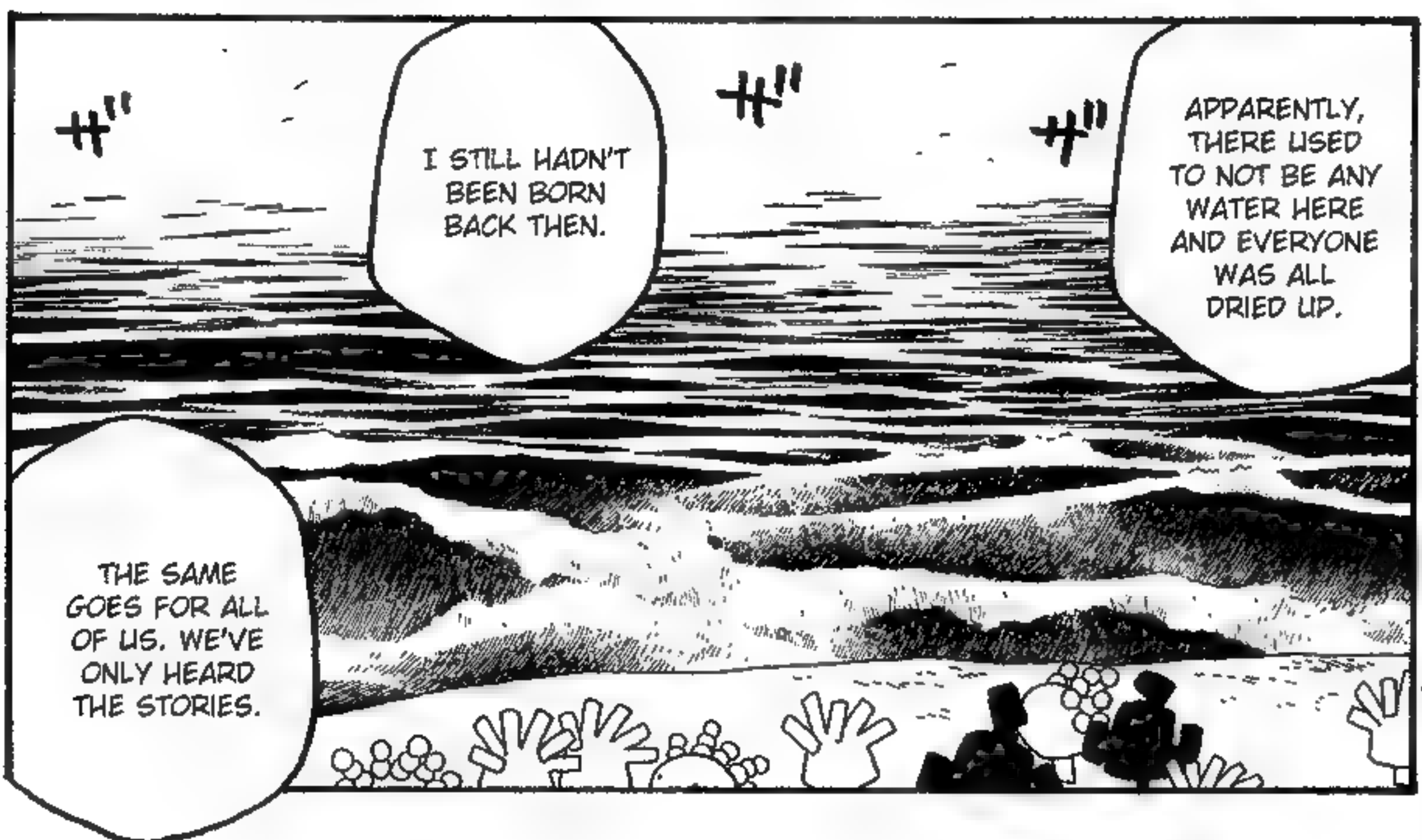


モヤモヤ



C

trichoides  
When these guys are dehydrated, they often get blown by the wind and even cross oceans.



A. fumigatus

The Aspergillus genus is also strong against dry environments.



P.

chrysogenum

This is well-known blue mold. It has over 200 species of friends





C.

botulinum

This bacteria causes botulism. There are seven types of botulinum toxin. A, B, E and F types make people sick. All types, A-G, are neurotoxins.



C.

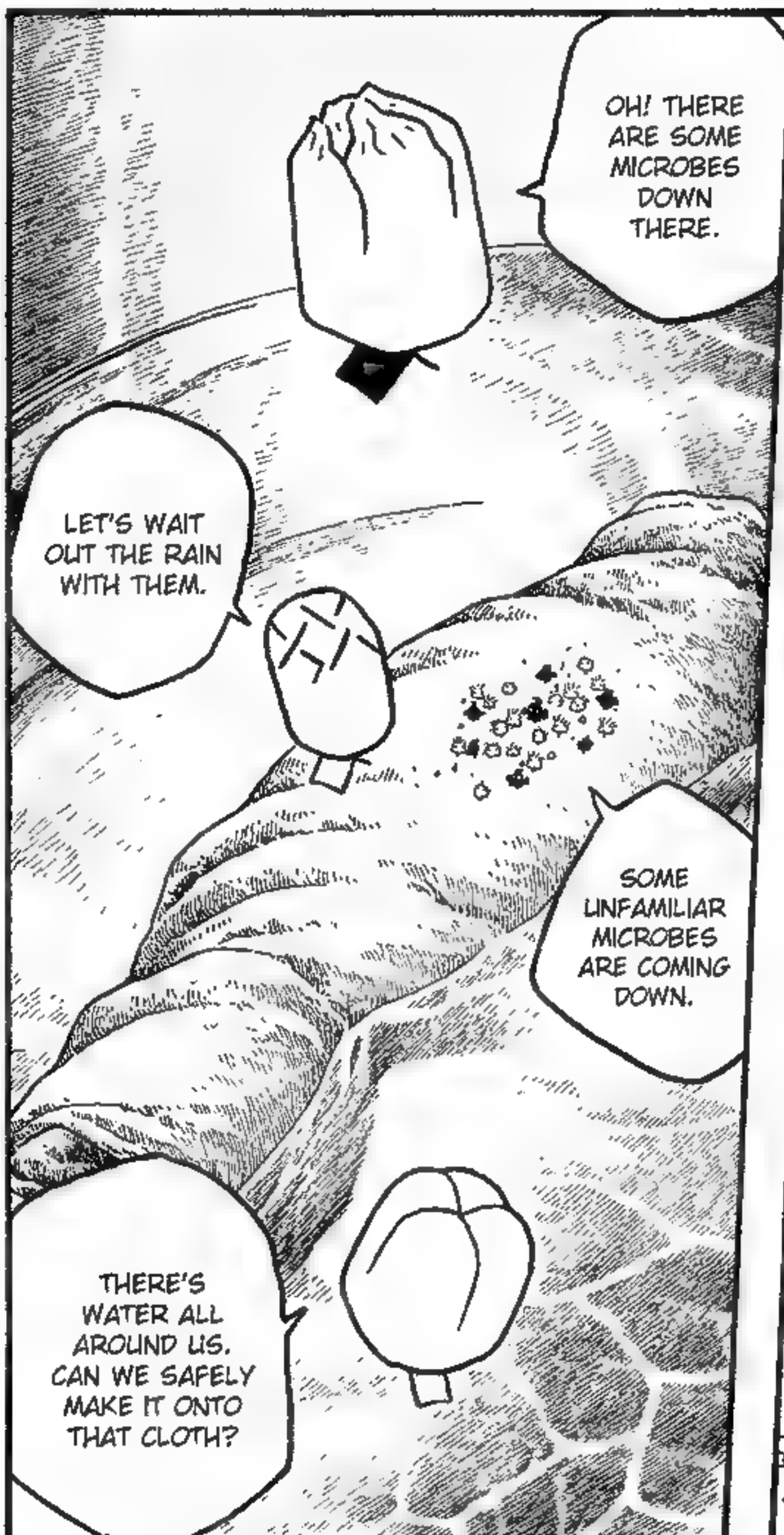
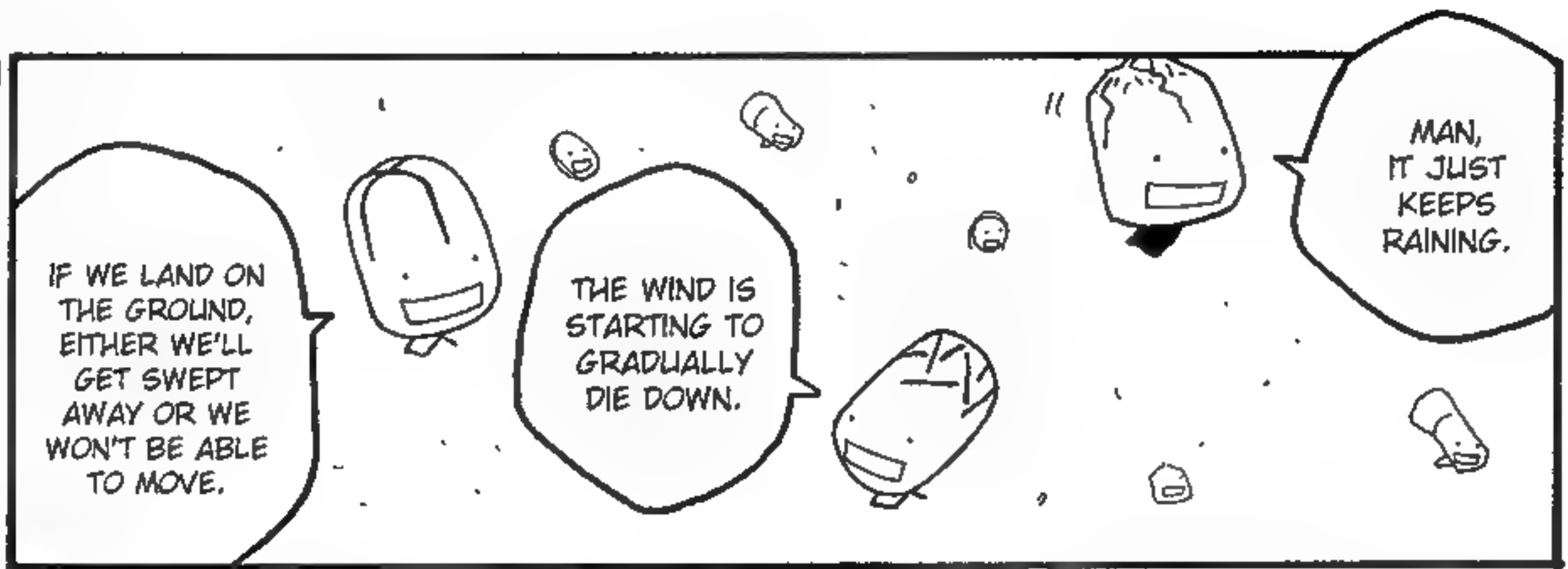
butyricum

This bacterium produces butyric acid. But type A botulinum toxin is also used in medical treatments.



C. baratii

C. botulinum, C. butyricum and I can make botulinum toxin.



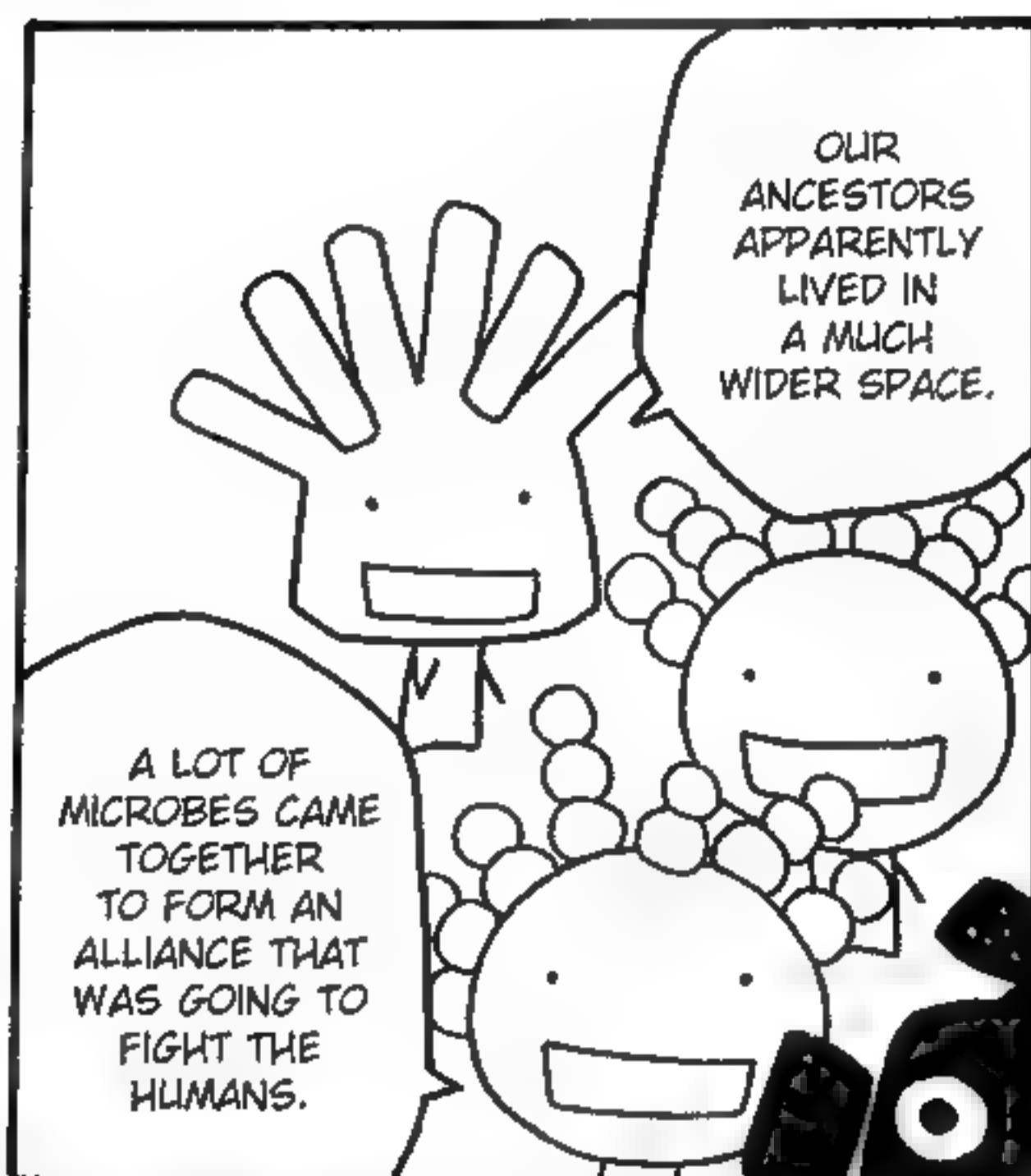
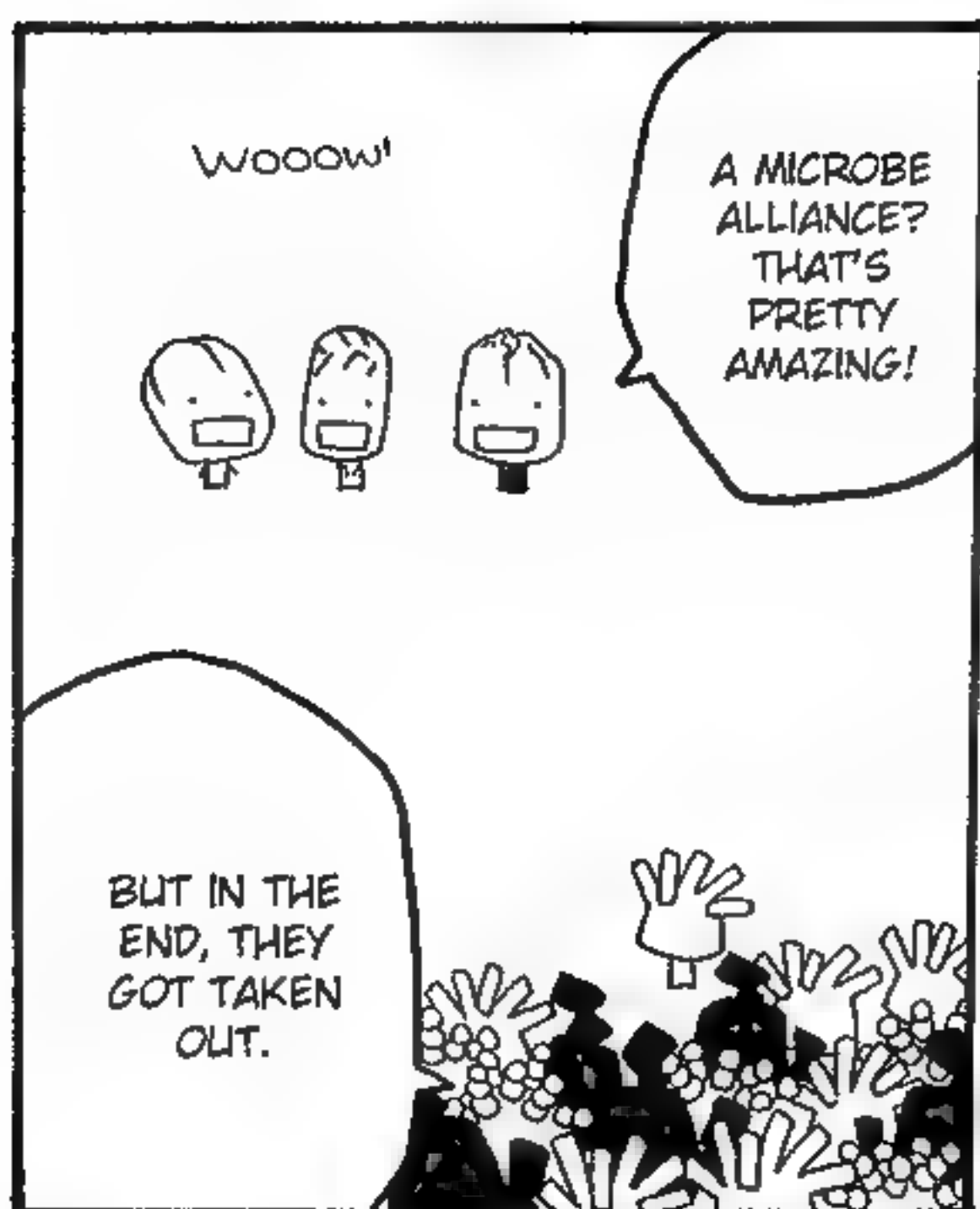
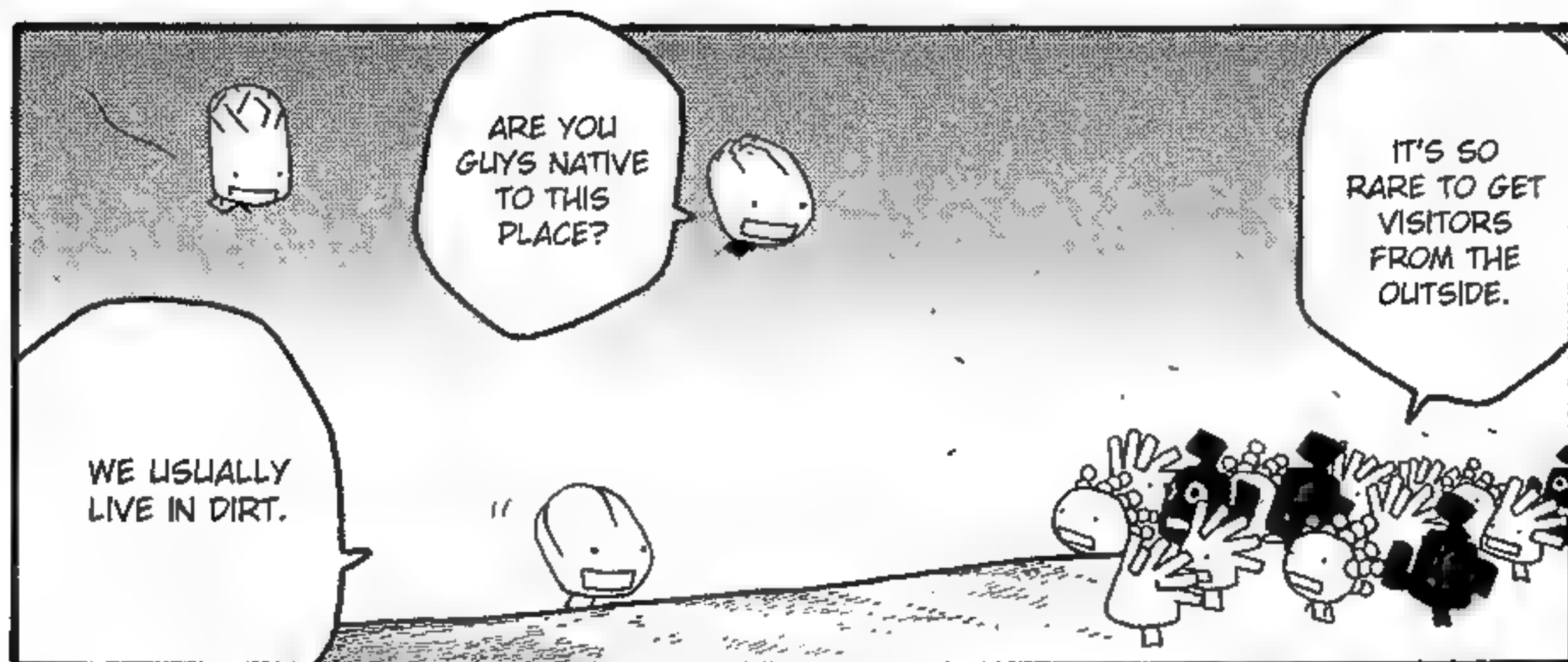
C. perfringens

It's also known as Welch bacillus. There's not much to say, but it seems to play a leading role in the same genus, Clostridium.

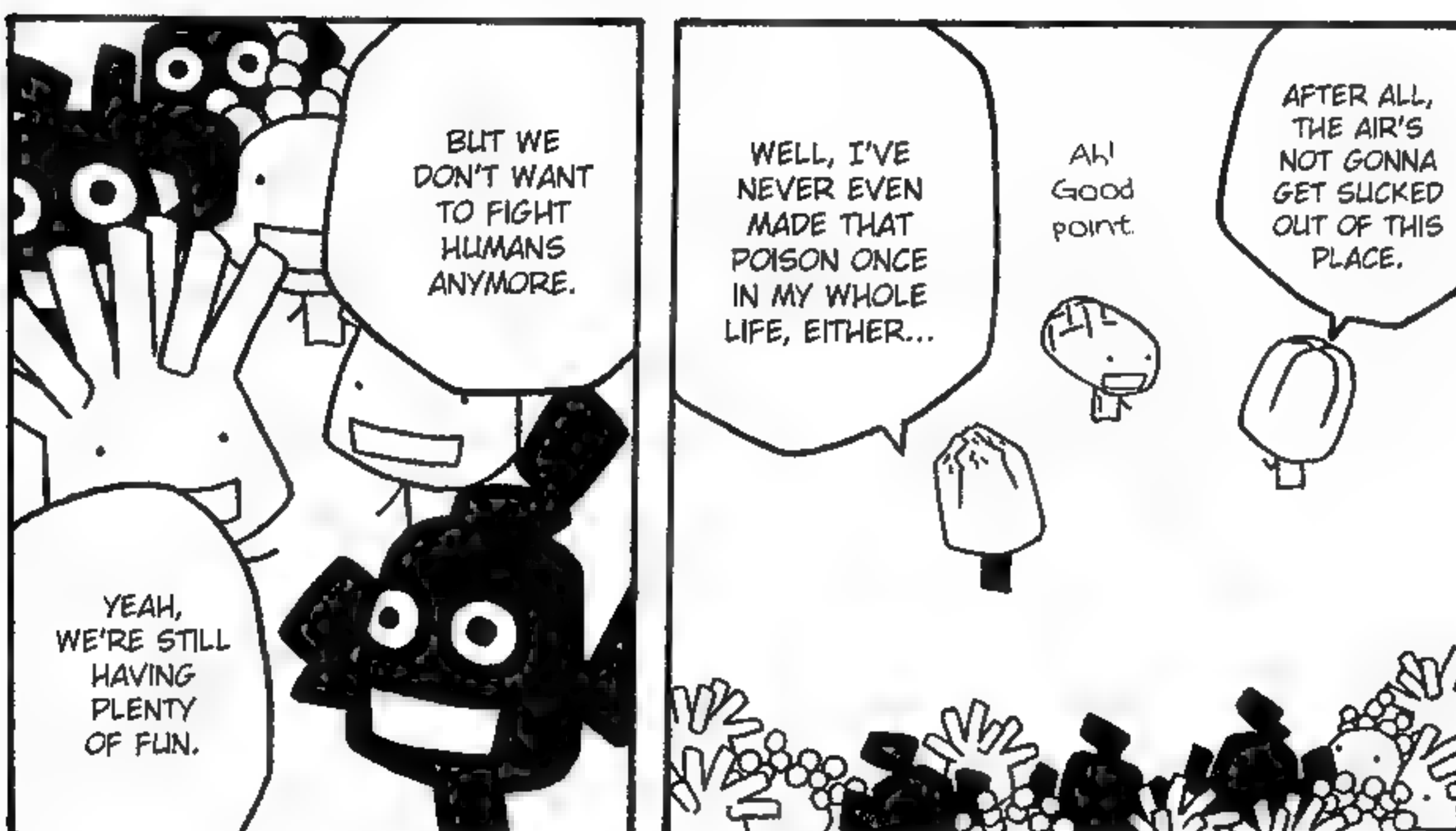
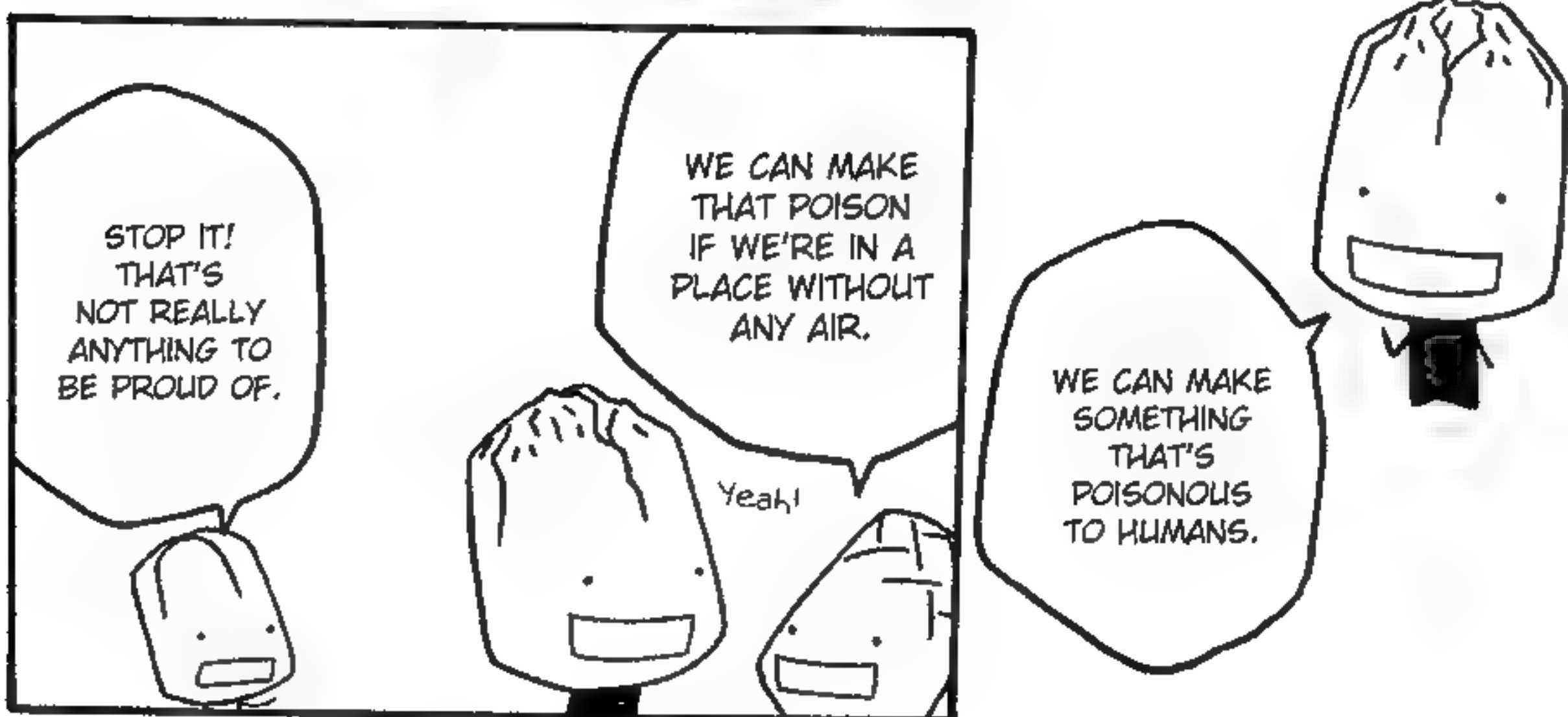
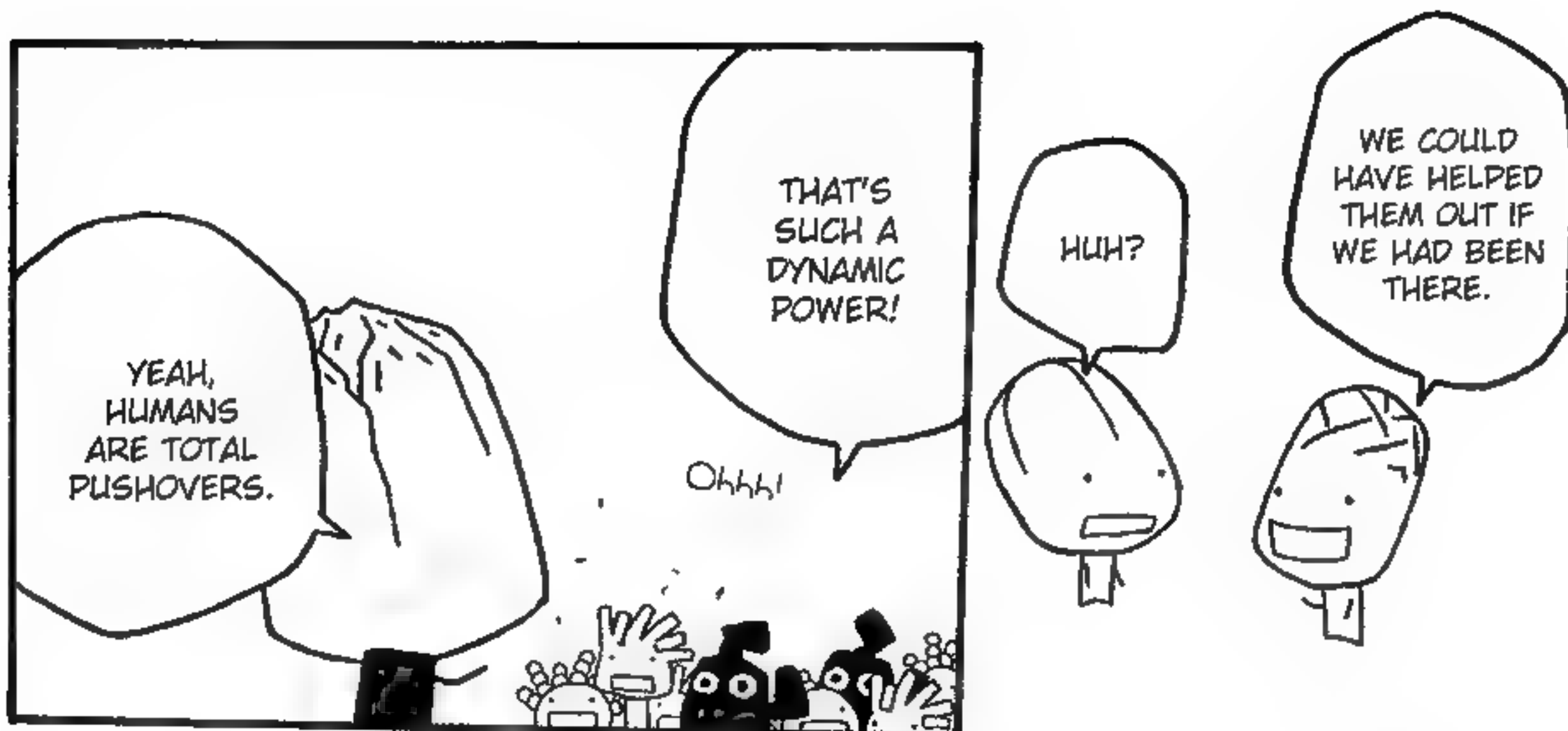


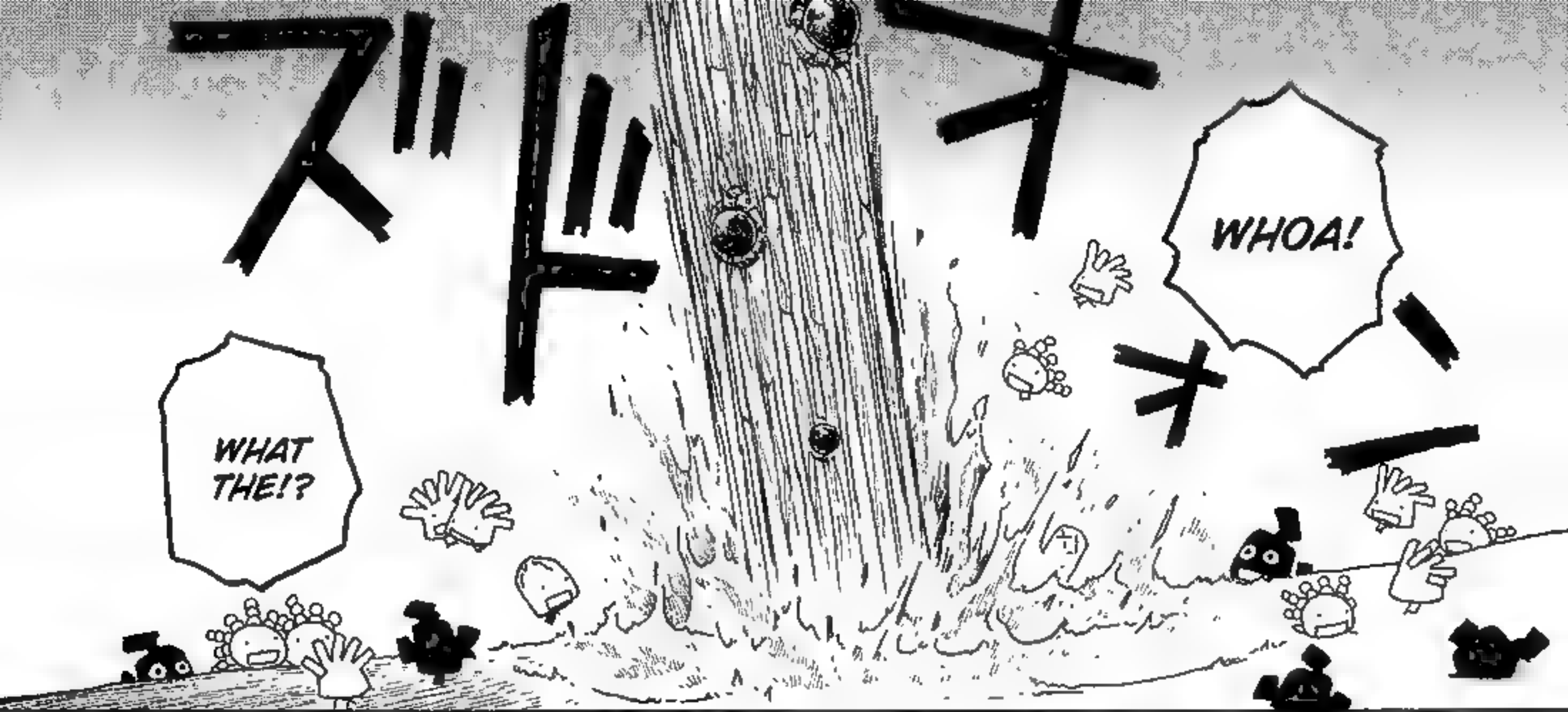
C. tetani

It's also known as tetanus bacillus. It's in dirt.



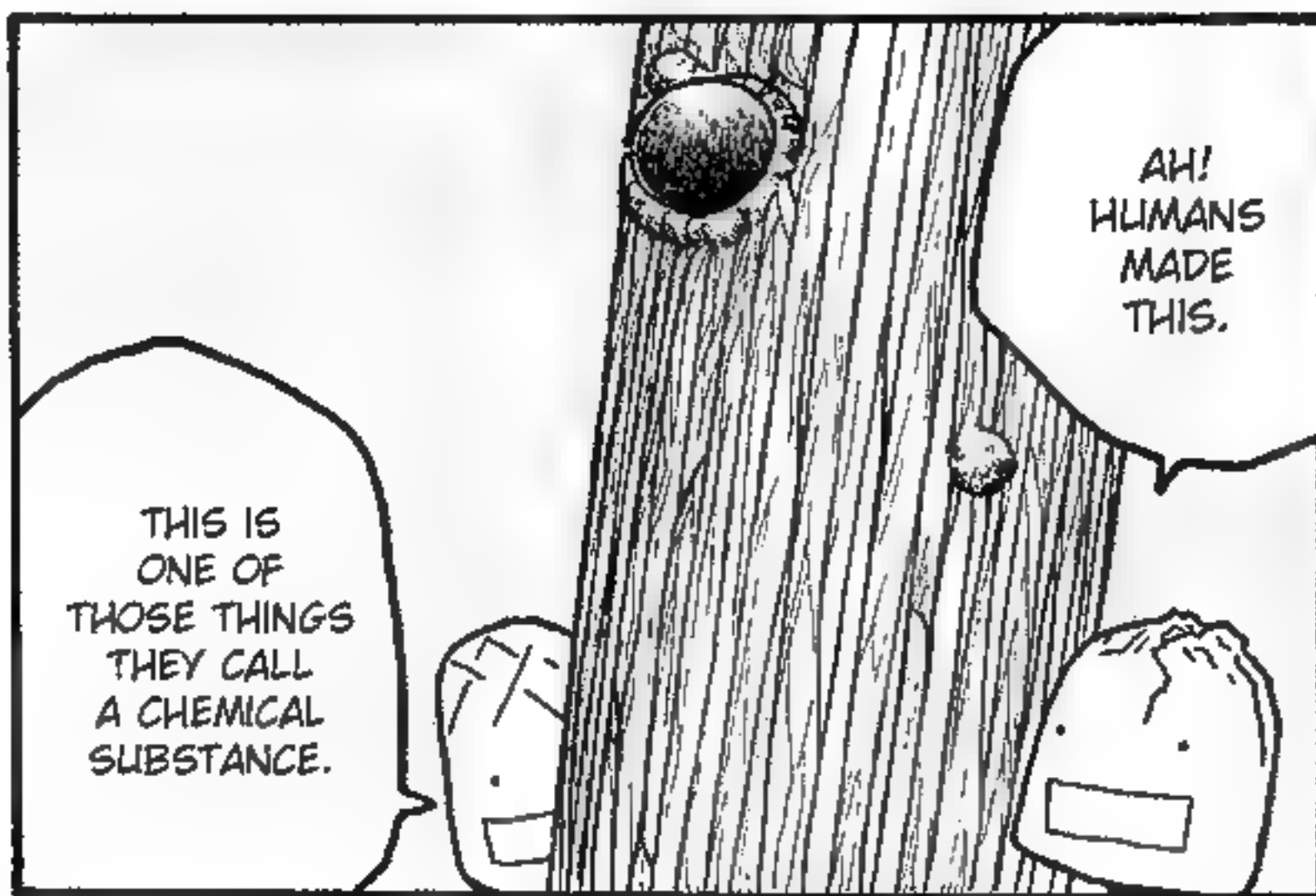






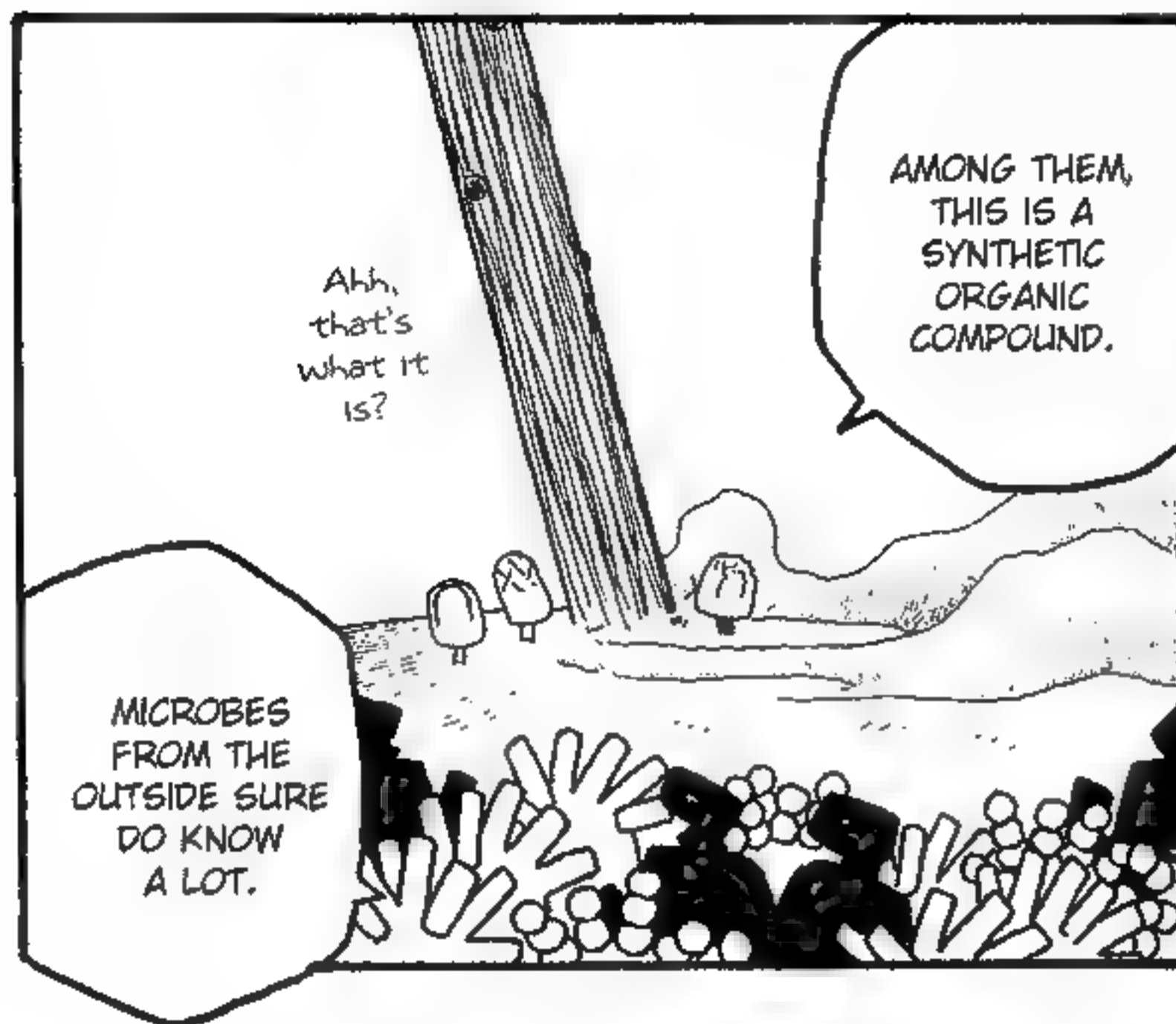
WHAT THE!?

WHOA!



THIS IS ONE OF THOSE THINGS THEY CALL A CHEMICAL SUBSTANCE.

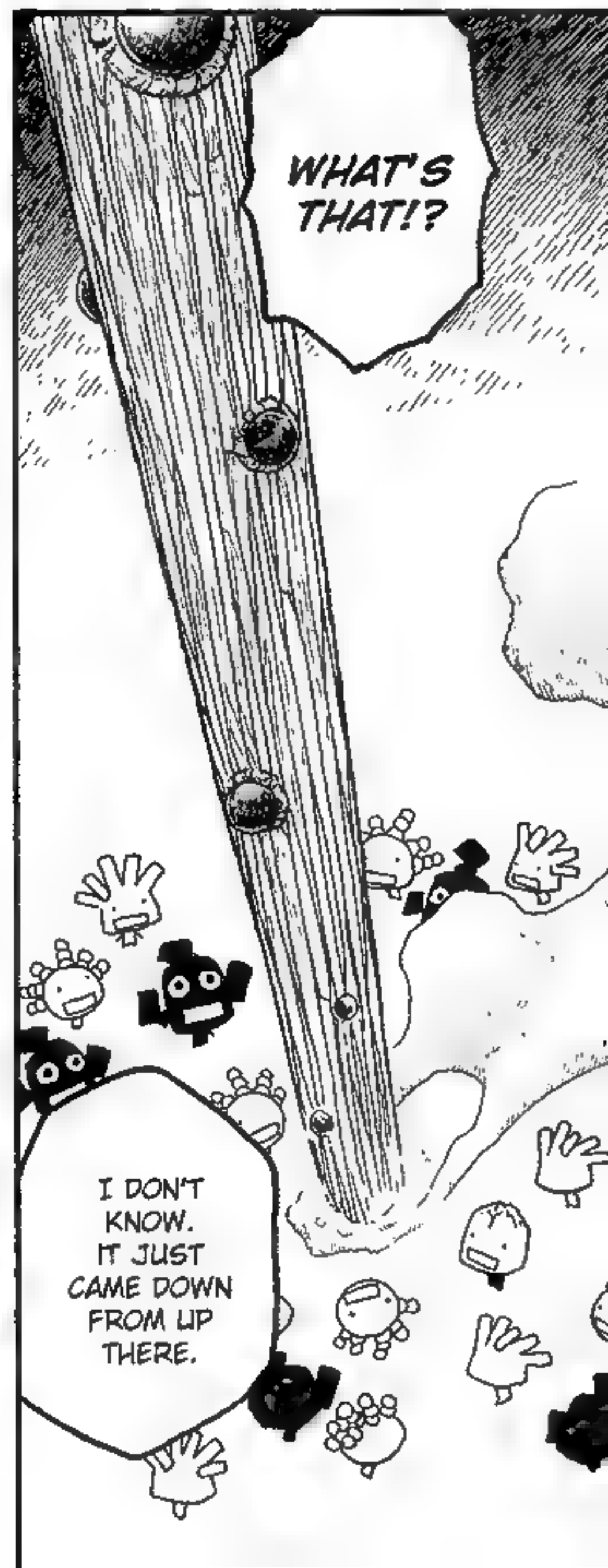
AH! HUMANS MADE THIS.



AMONG THEM, THIS IS A SYNTHETIC ORGANIC COMPOUND.

Ahh, that's what it is?

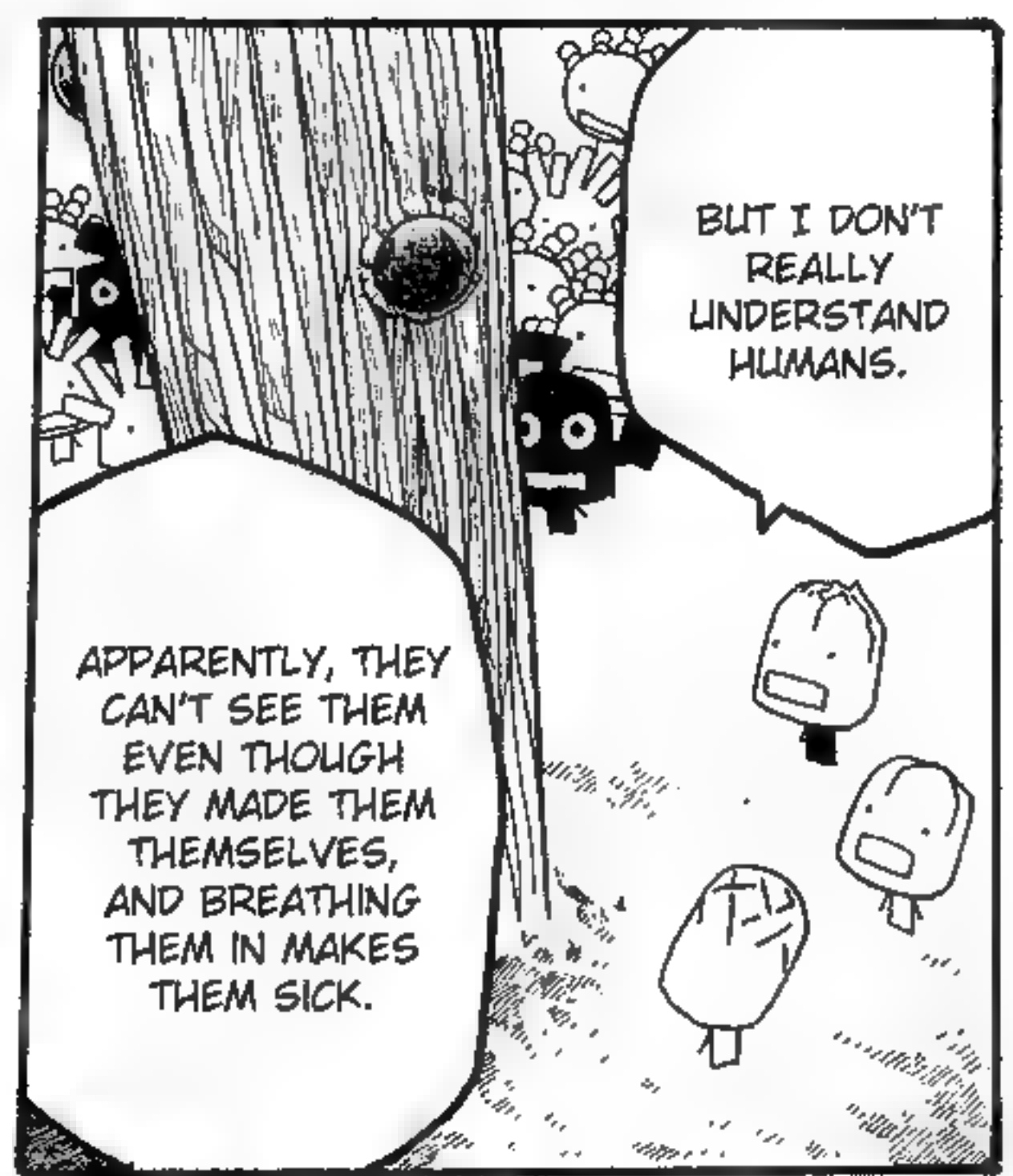
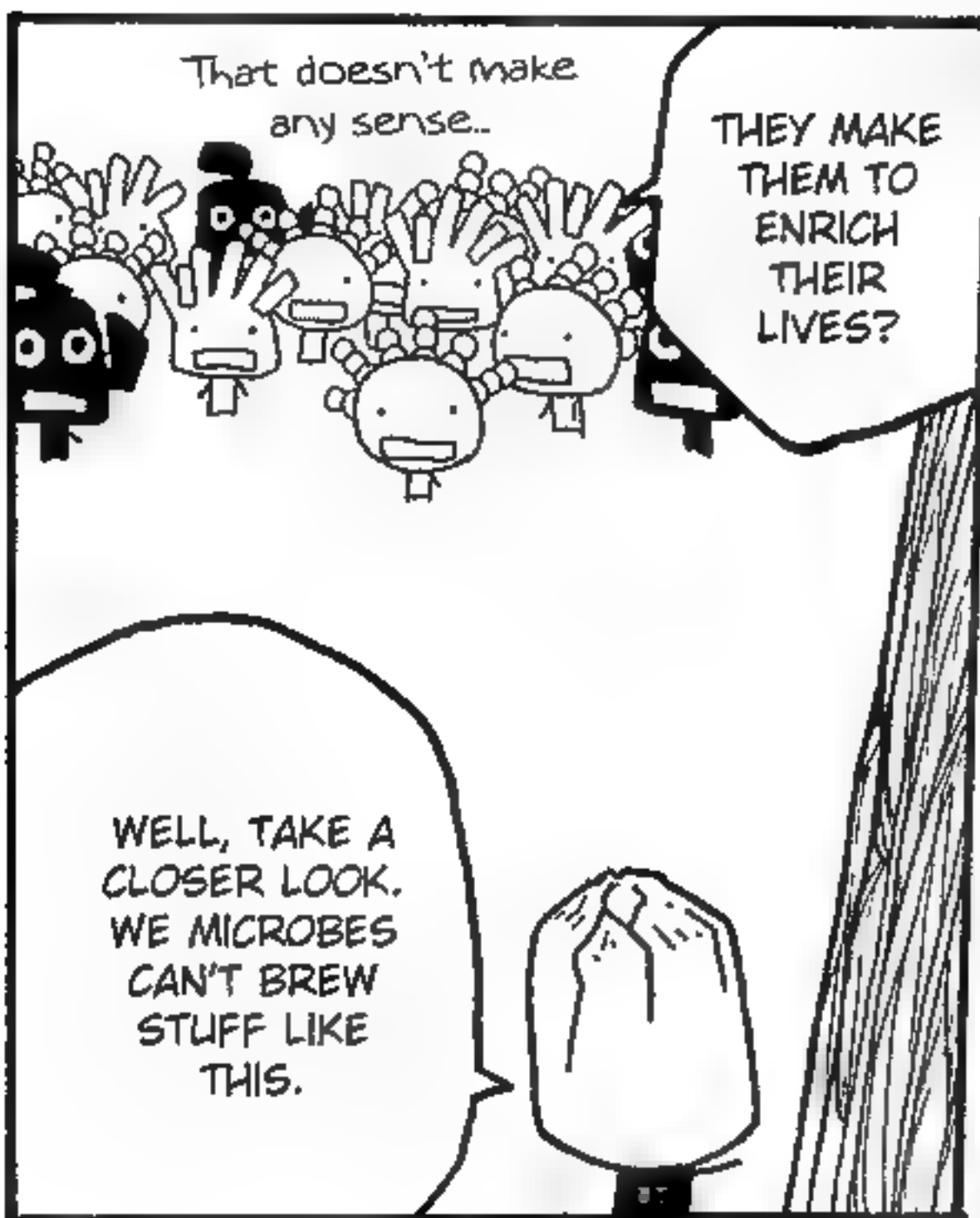
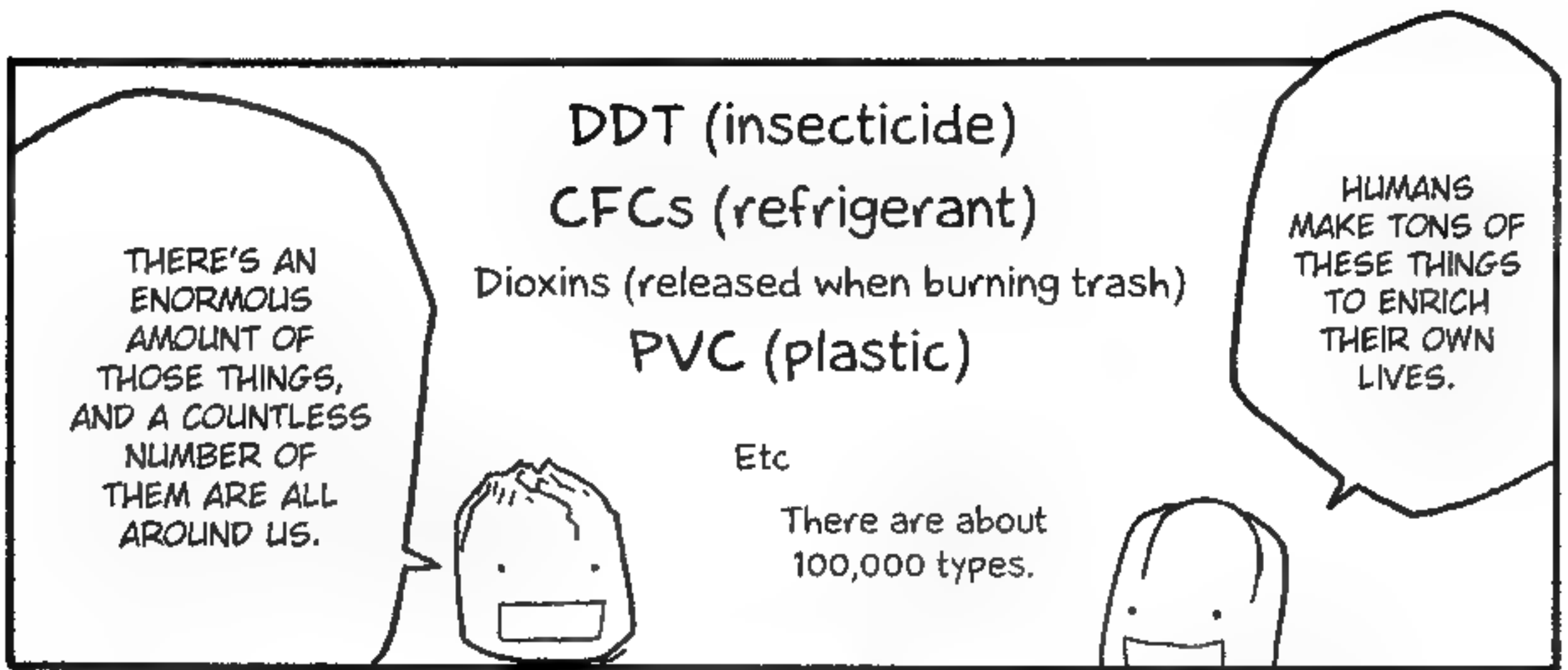
MICROBES FROM THE OUTSIDE SURE DO KNOW A LOT.

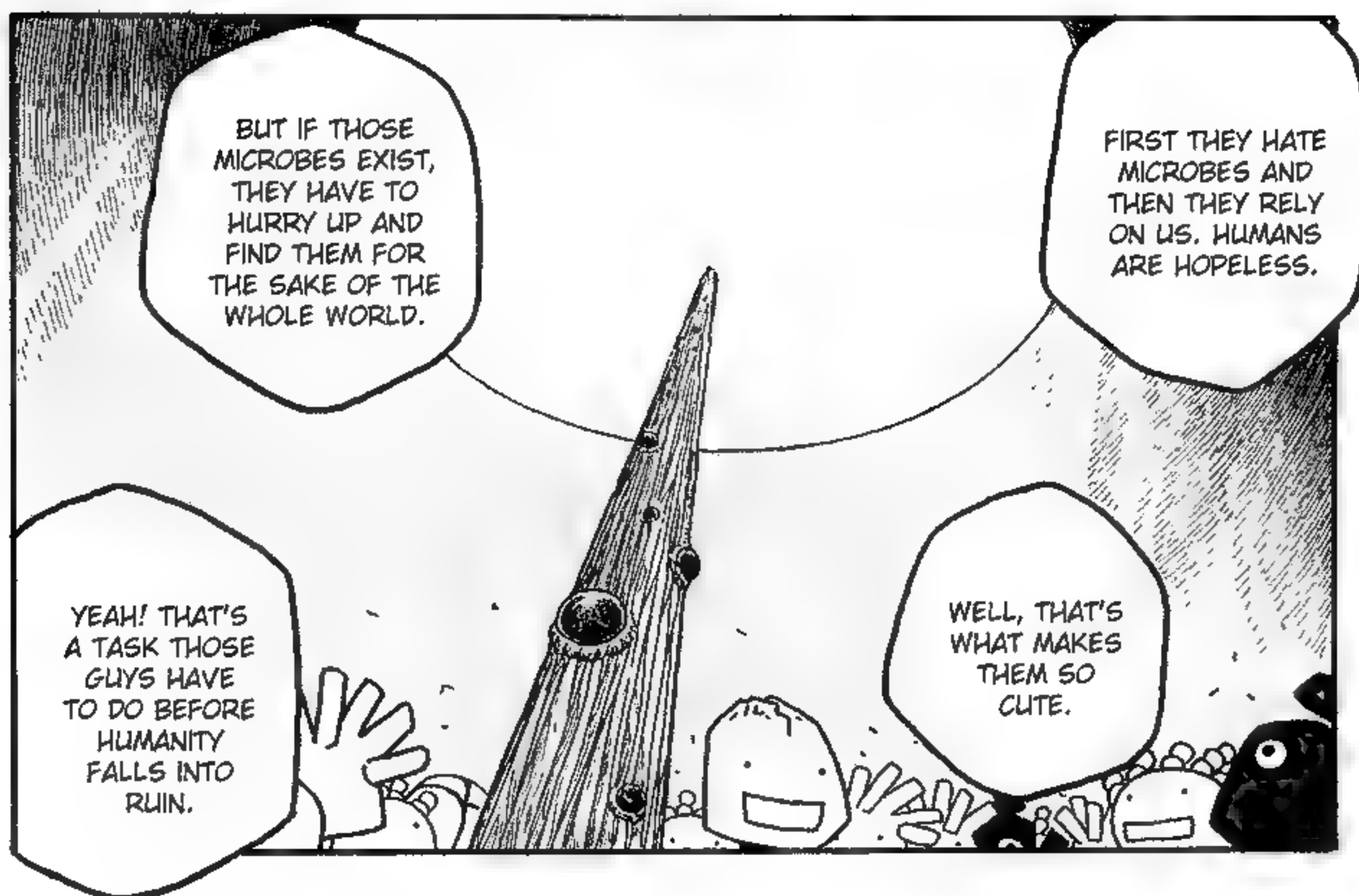
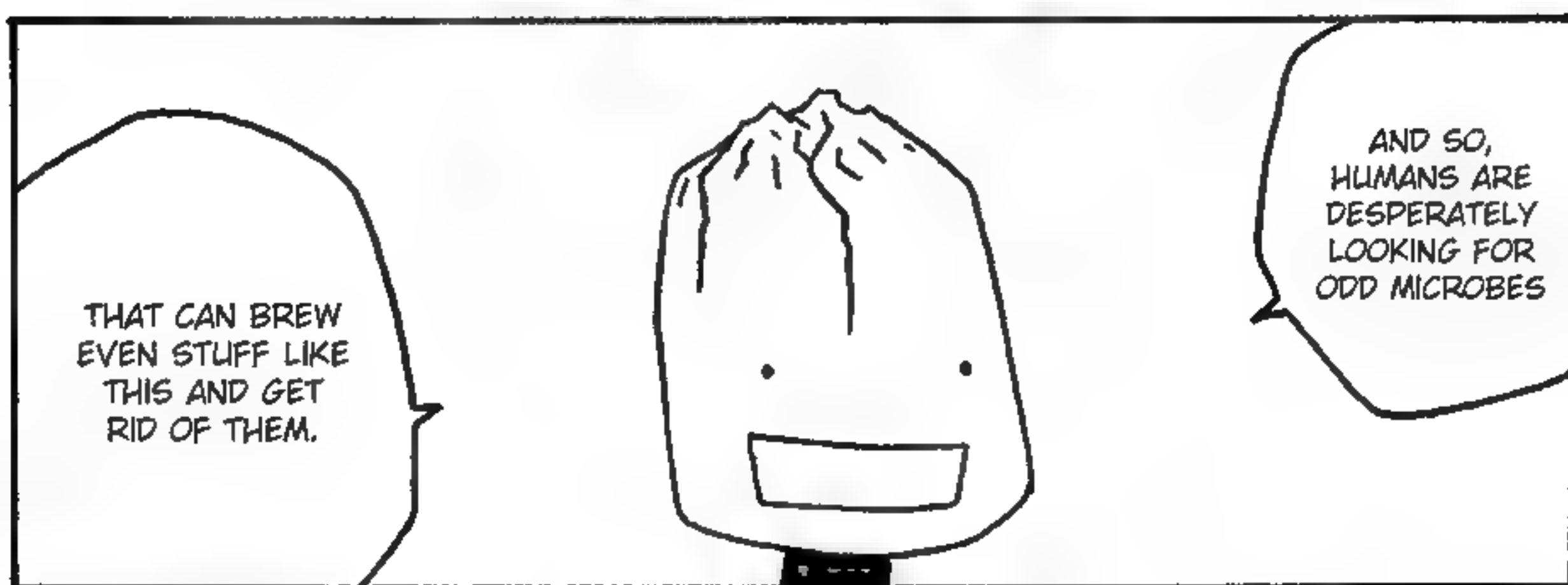
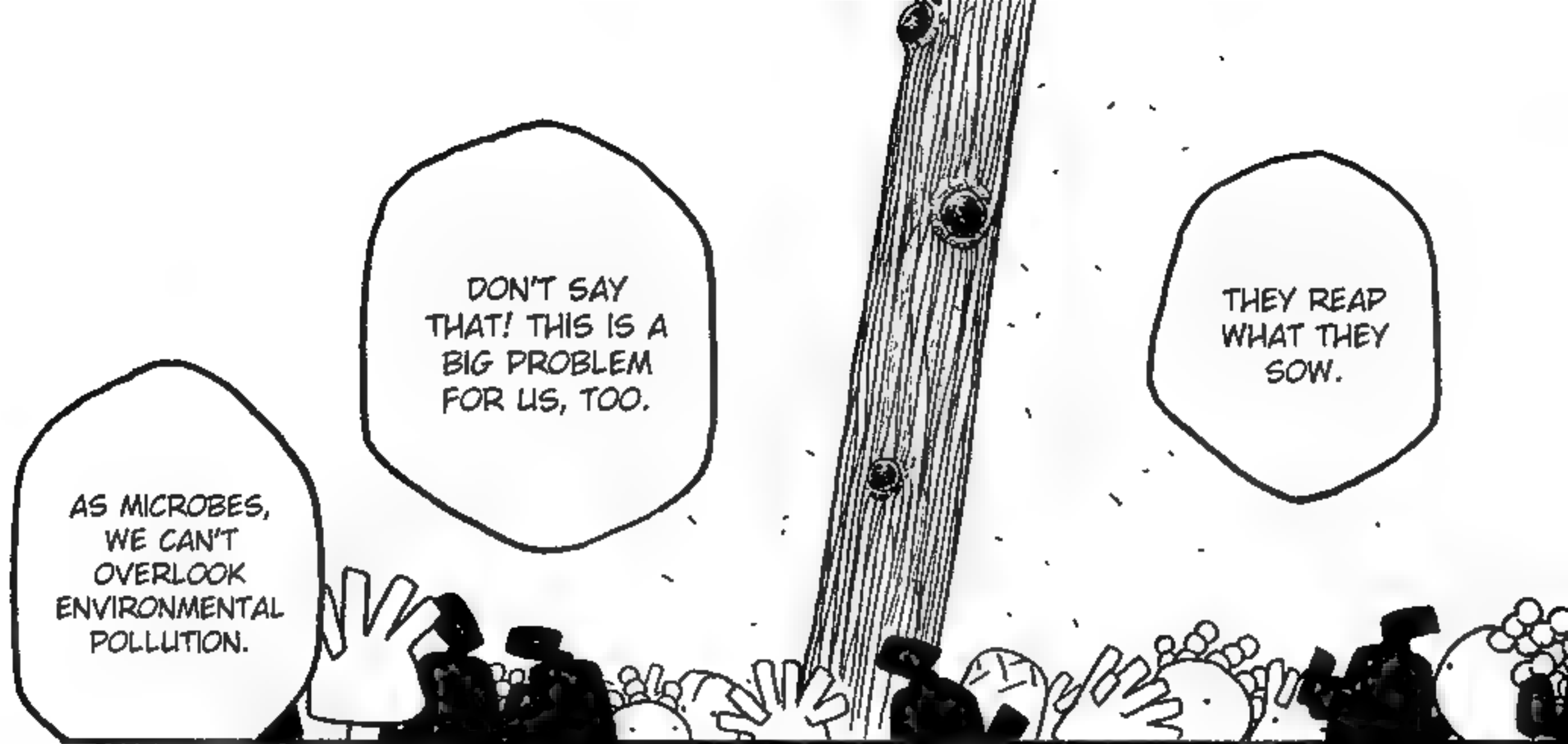


WHAT'S THAT!?

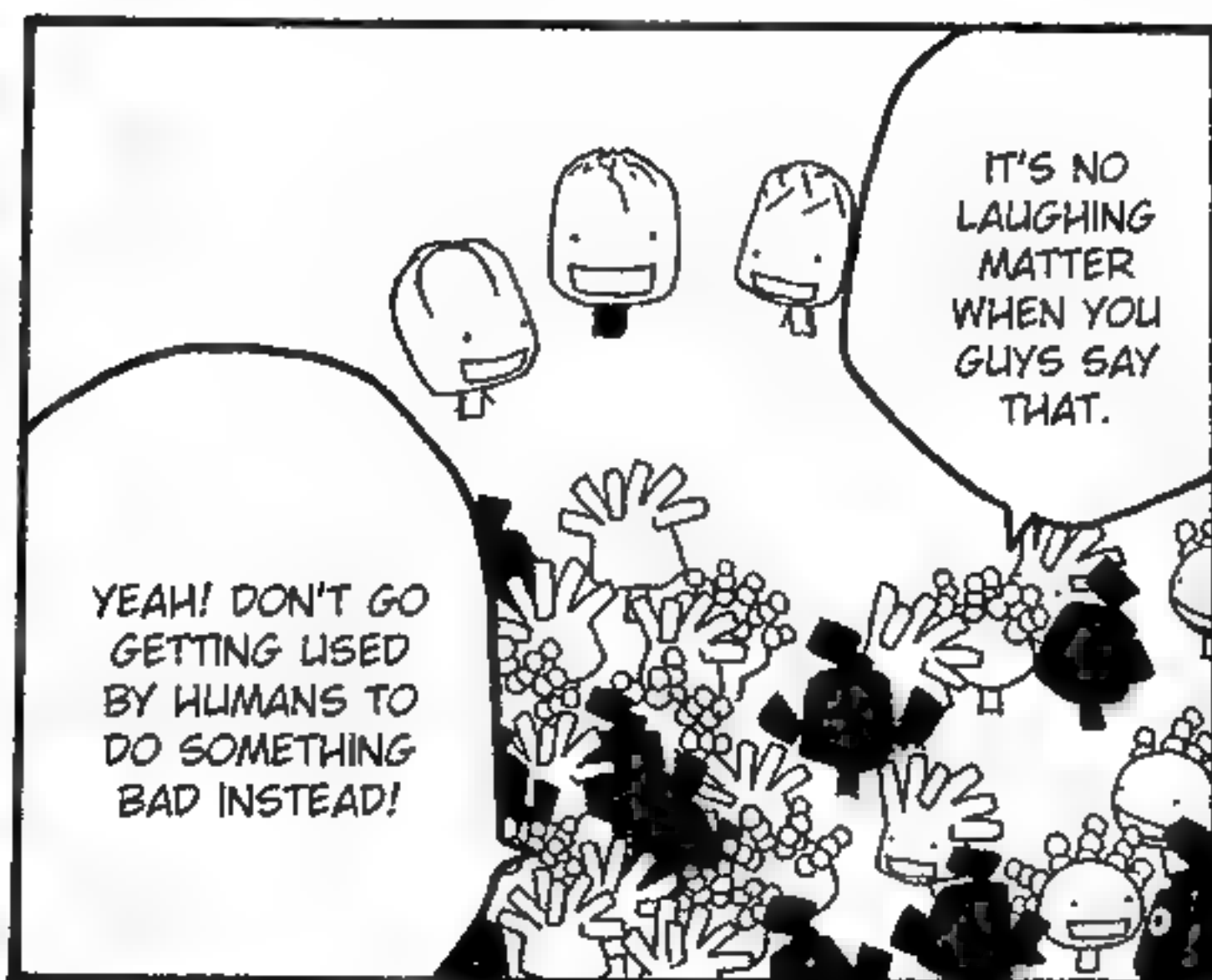
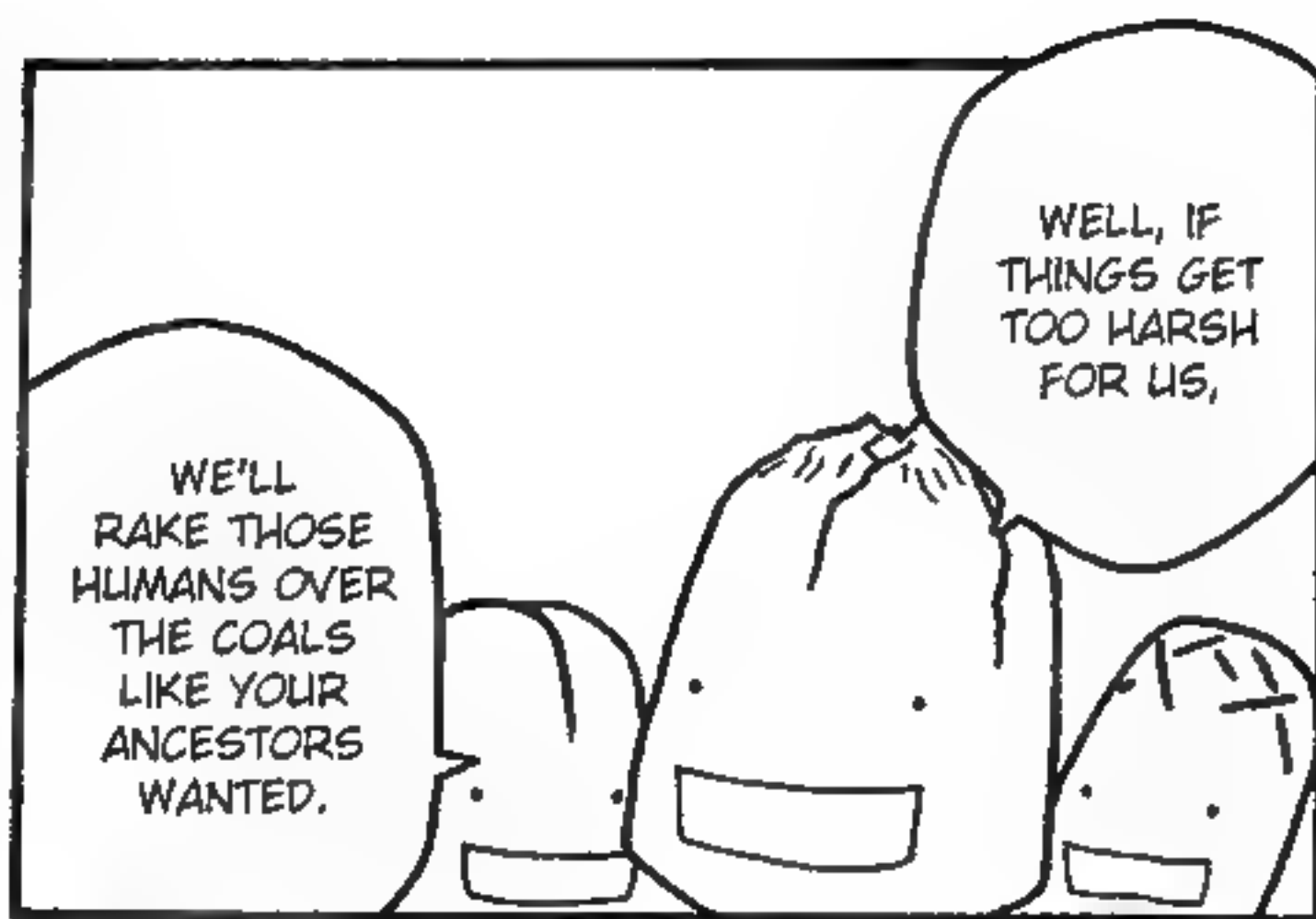
I DON'T KNOW. IT JUST CAME DOWN FROM UP THERE.

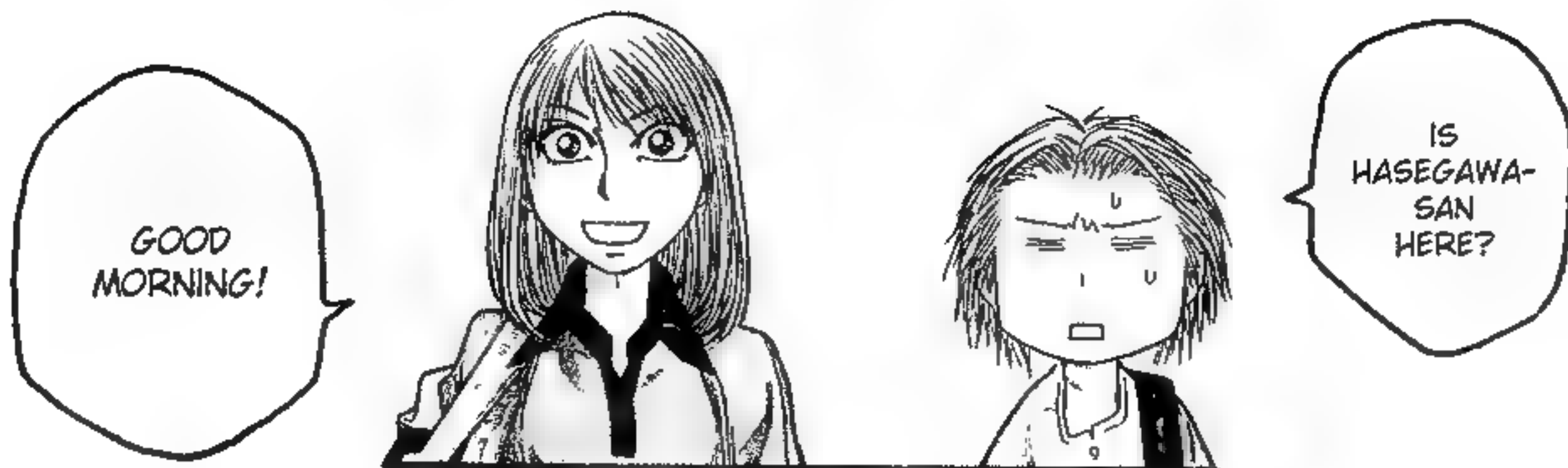




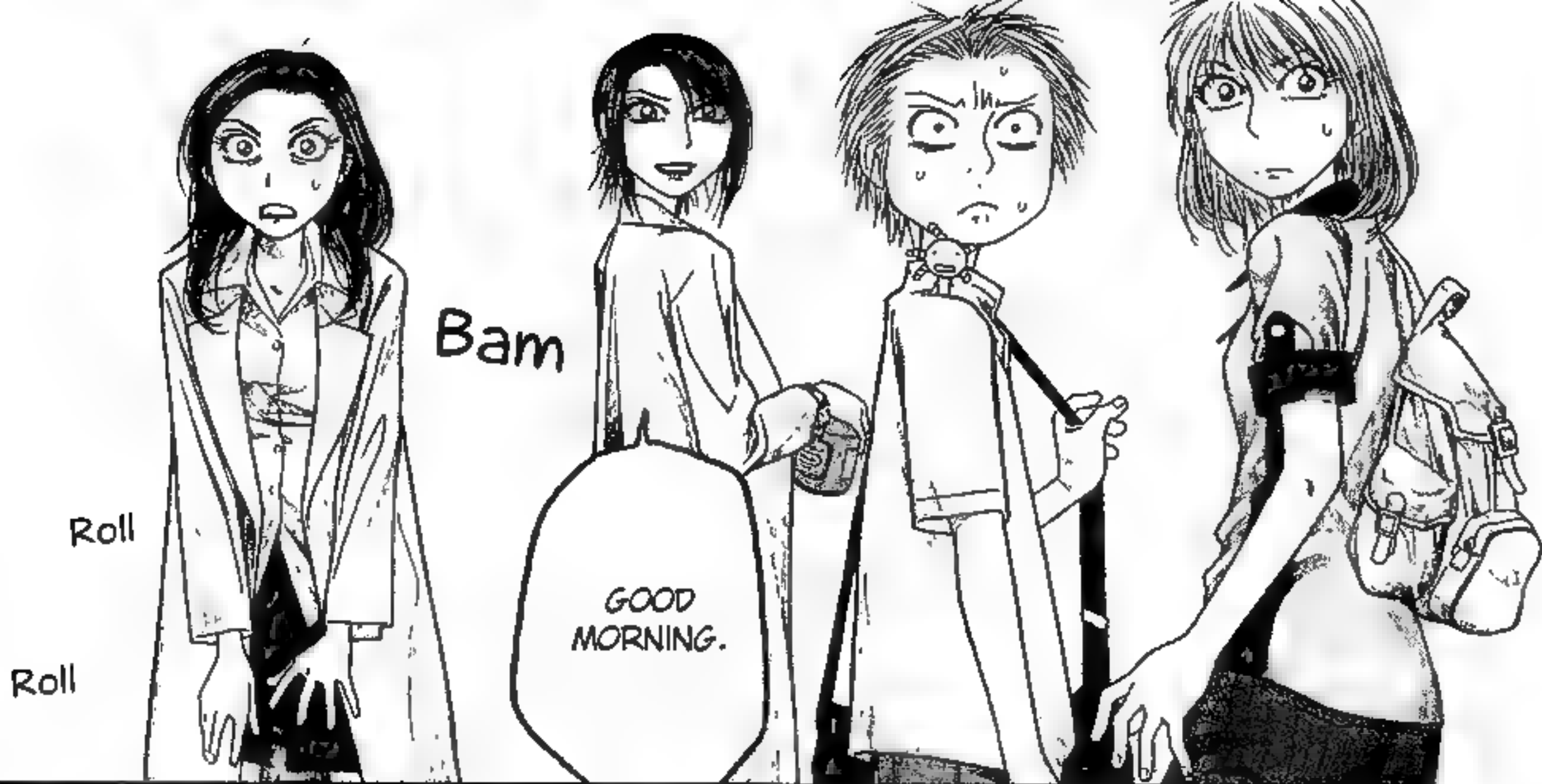




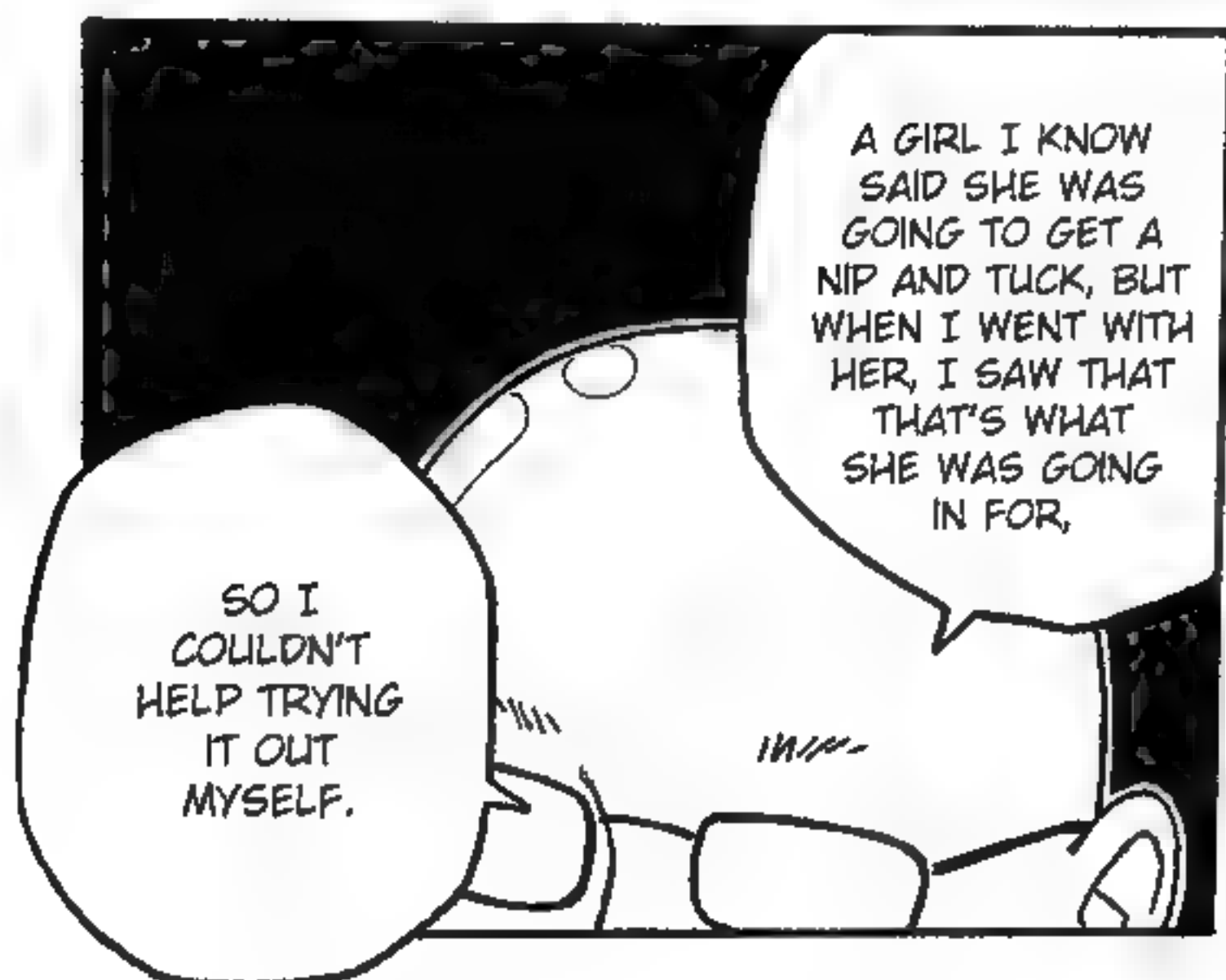
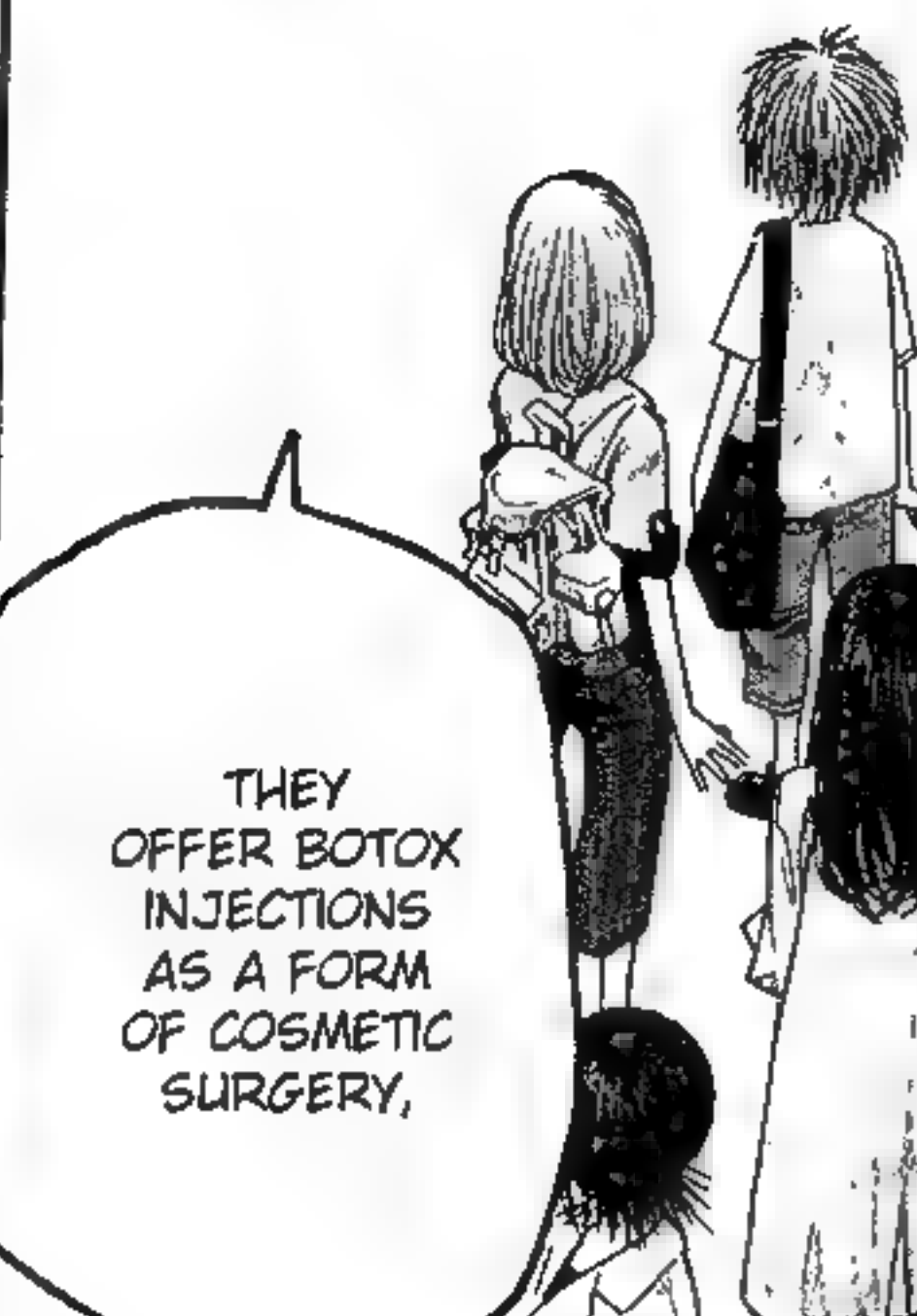




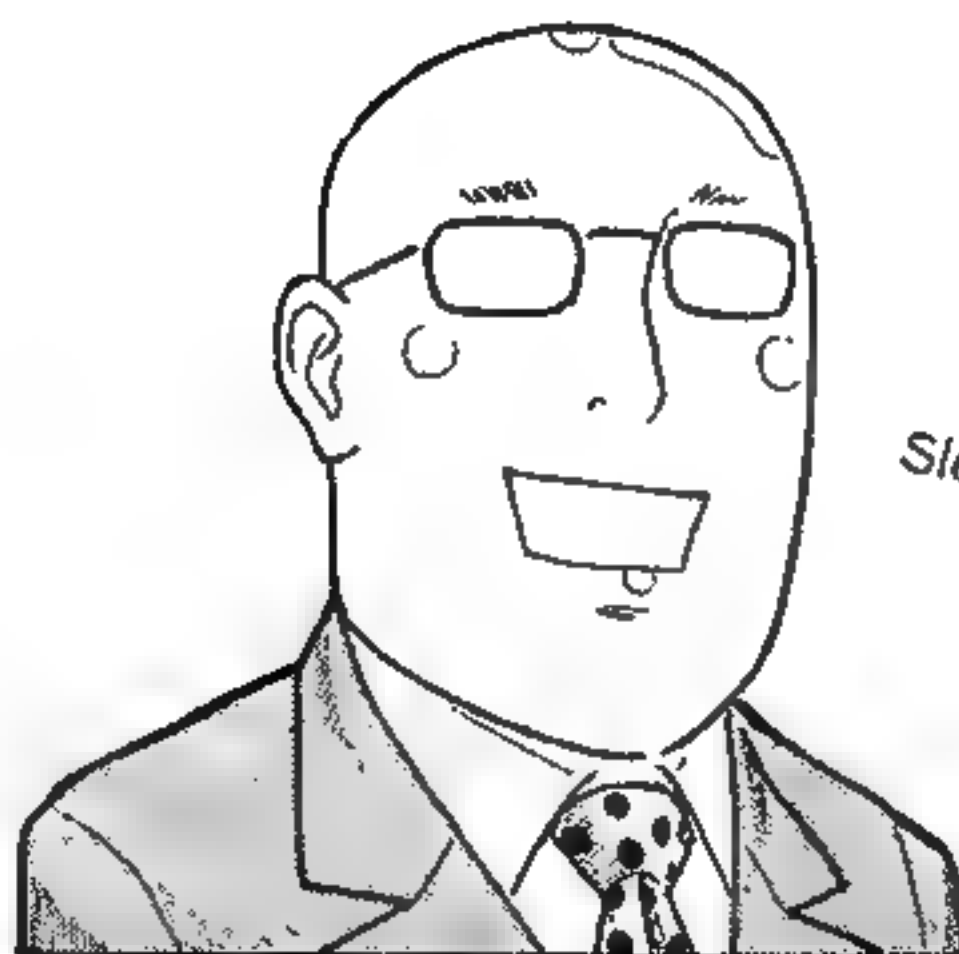




Ke'zou  
Itsuki  
He's a  
professor  
at a certain  
agricultural  
university  
Instead of  
just with  
fermentation,  
he's  
proficient in  
agricultural  
science as  
a whole.



I'LL HAVE  
SOME TOO,  
HASEGAWA-KUN.



ARE YOU  
ALL HAVING  
COFFEE?

BUT  
HASEGAWA-SAN  
DIDN'T LOOK THAT  
SURPRISED TO  
SEE HIM LIKE  
THAT...

A NIP AND TUCK?  
WHAT KIND OF  
CONNECTIONS  
DOES HE HAVE?

THE  
PROFESSOR'S  
MOTTO IS  
LEARNING BY  
EXPERIENCE, SO  
IT MAKES SENSE  
THAT HE'D TRY IT.

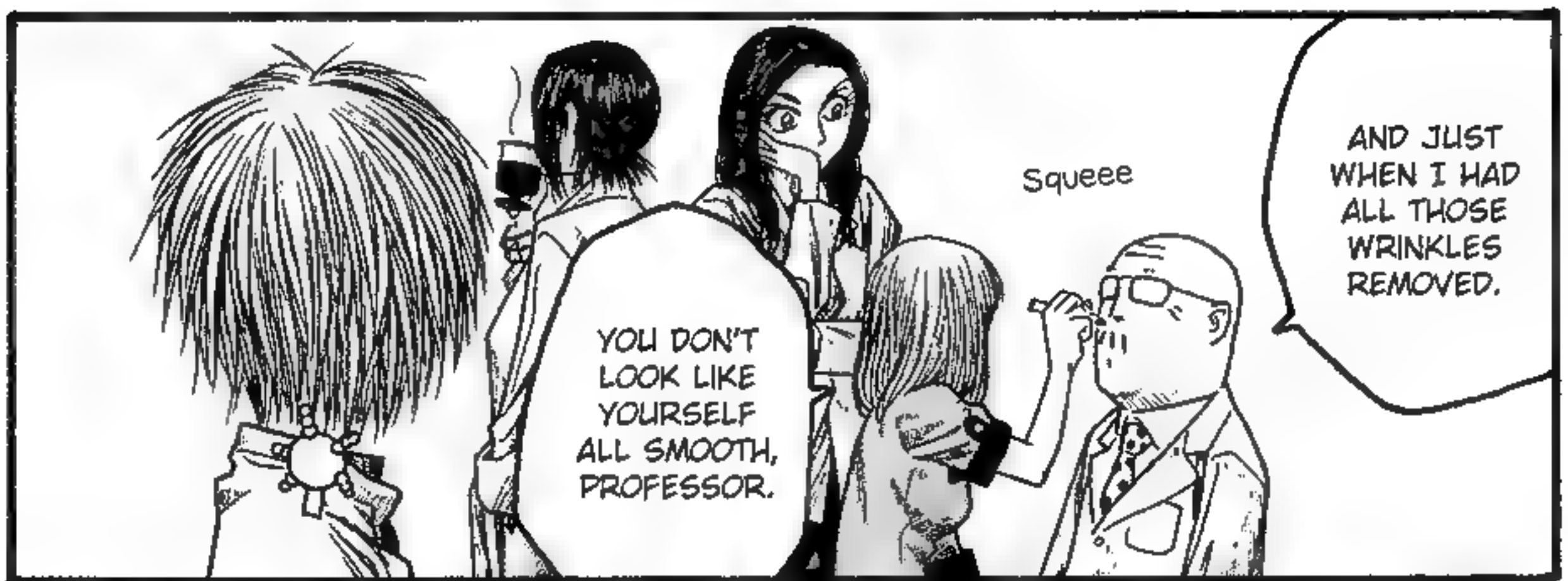
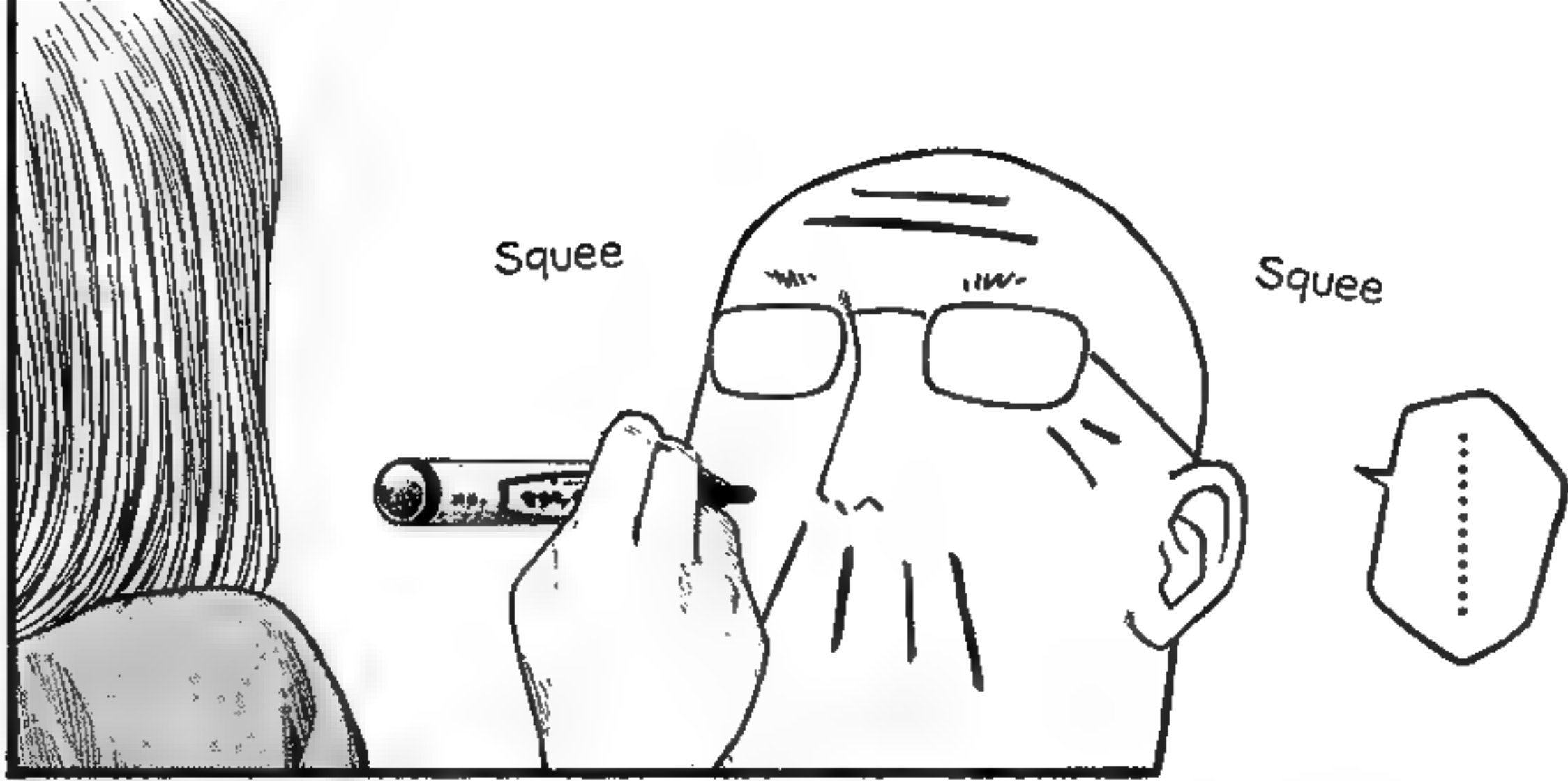




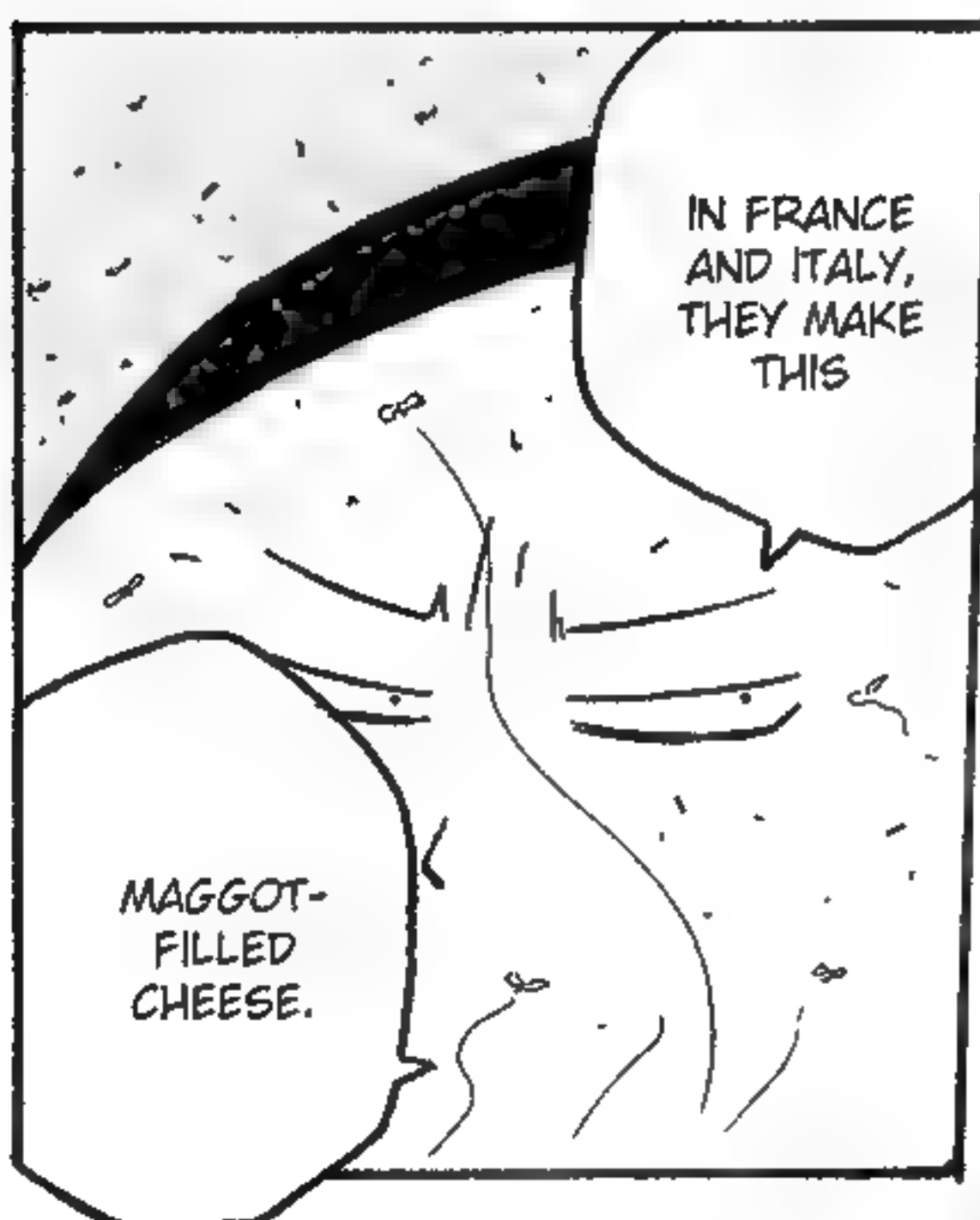
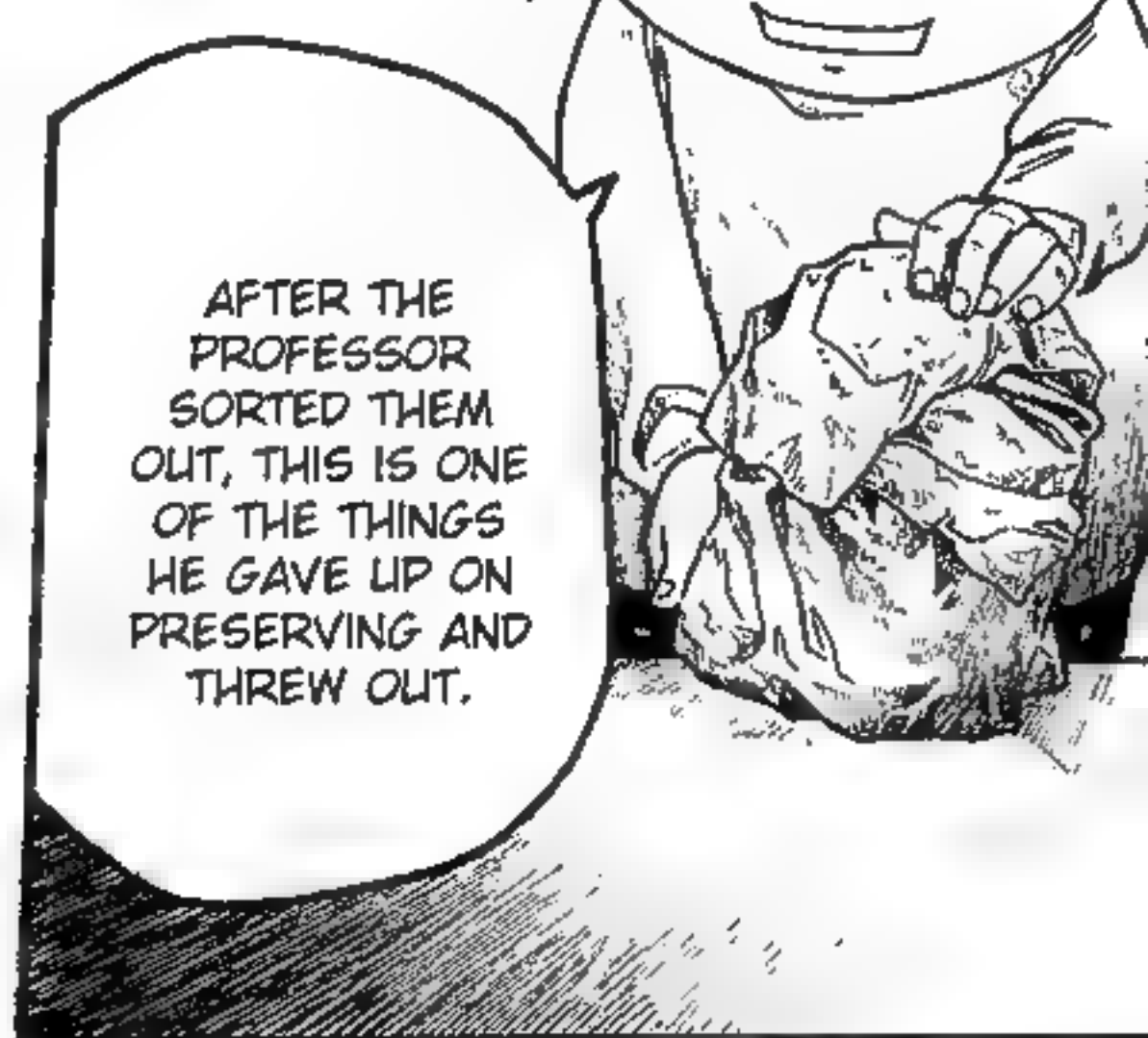
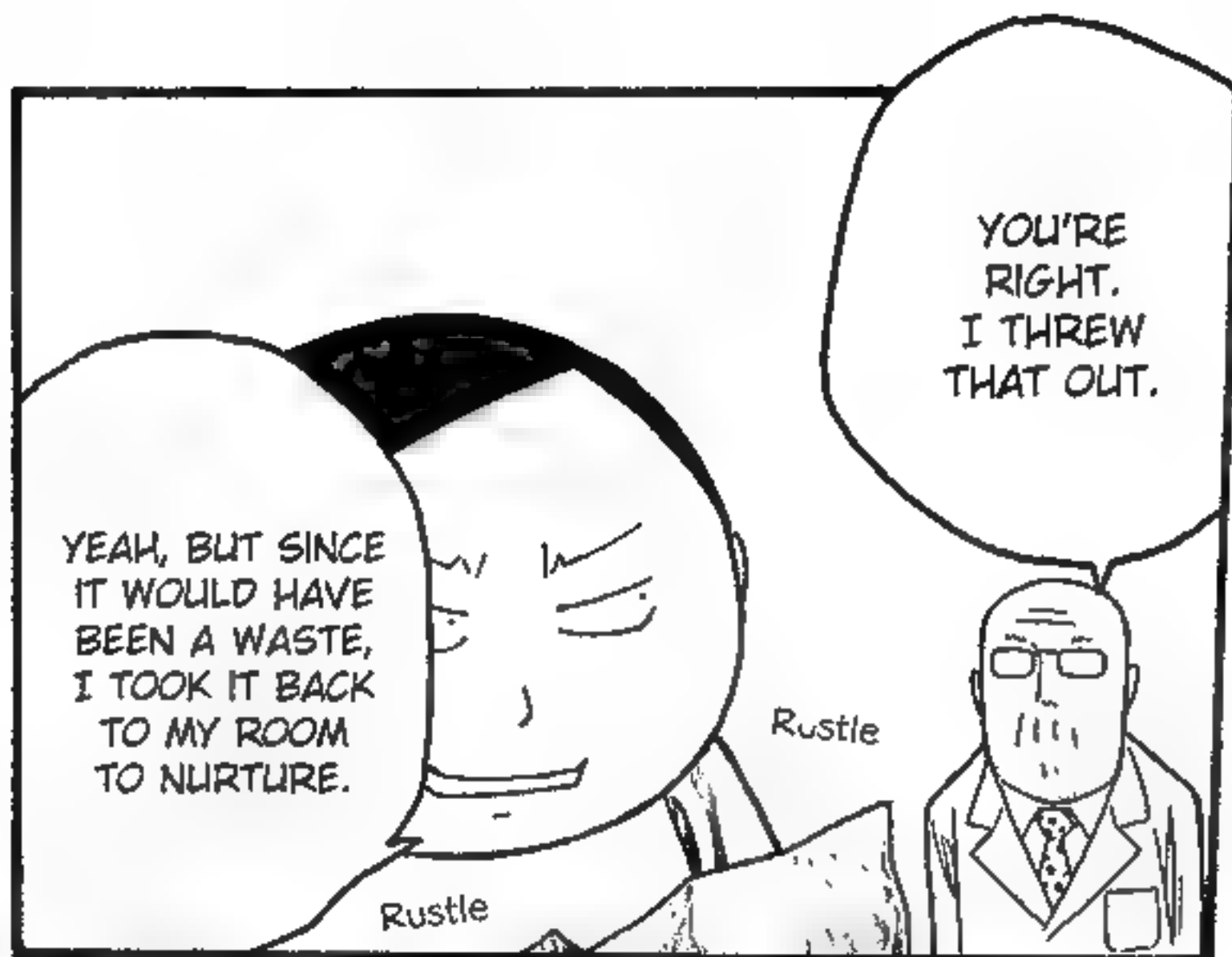
Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)







Monthly PaFu did a 6-page  
feature of the series. Thank you.

TL note: Monthly PaFu was a  
manga news magazine that  
ran from 1974-2011.

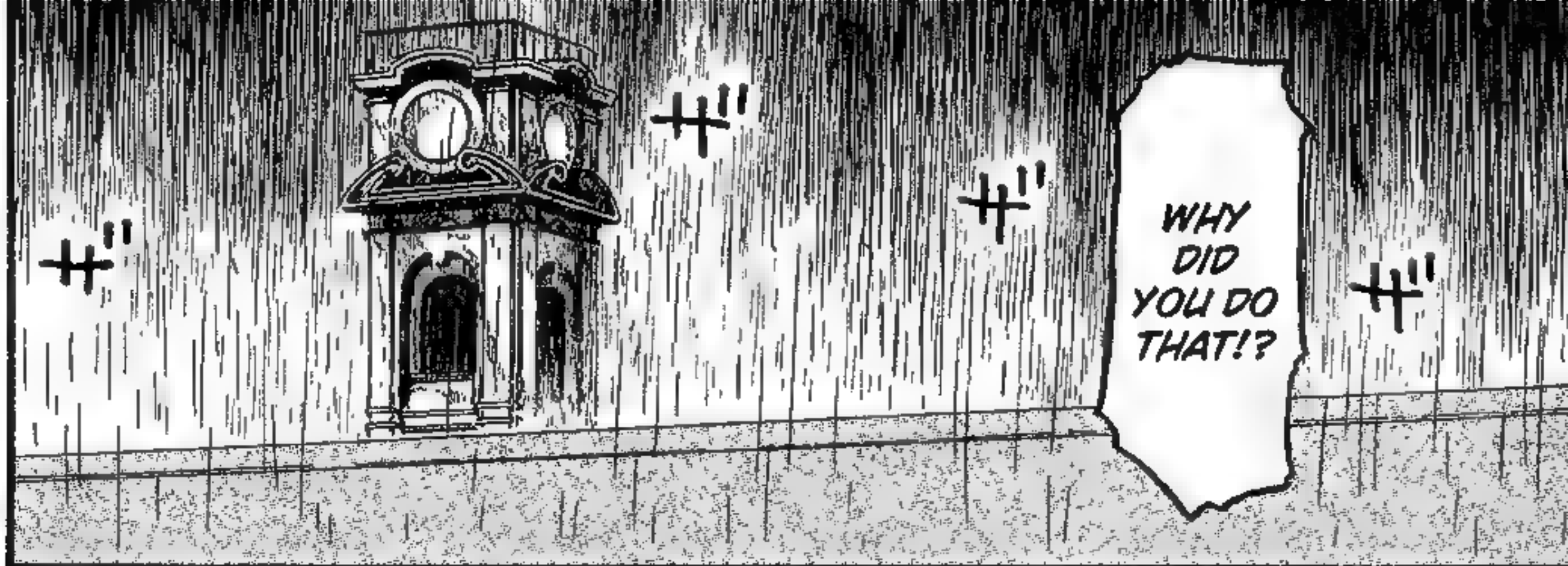
# 月刊 農 食 誌



WHEN YOU EAT  
IT COVERED IN  
LIVE MAGGOTS,  
THERE'S A FAINT  
BITTERNESS AND  
THERE'S THIS  
FEELING ON YOUR  
TONGUE...

CH. 29:  
THE SCENT OF SCANDINAVIA.♪





Casu  
marzu  
(not for  
sale)  
Maggot-  
filled  
cheese is  
made in the  
Sardinian  
region of  
Italy and in  
one small  
part of  
France



Tadayasu Sawaki  
He's the main character  
and he can see microbes



Hazuki Oikawa  
She's Sawaki's classmate.  
She's a clean freak.





Here are some examples of what the FDA (the American Food and Drug Administration) would be okay with. In peanut butter, up to 50 insect fragments per 100 grams. In curry powder, up to 100 fragments per 25 grams. In canned tomatoes, up to 10 fly eggs per 500 grams, or up to 5 eggs and 1 larva per 100 grams, or up to 2 larvae per 100 grams. There are many other examples, but I'll stop there. (I hope this isn't the information in the margins you find the most interesting this chapter.)



BUT JAPAN PRIORITIZES A MANUFACTURING ENVIRONMENT THAT DOESN'T ALLOW ANY INSECTS GETTING INTO THE FOOD.

AMERICANS HAVE STANDARDS THAT ALLOW THE ADDITION OF A CERTAIN PERCENTAGE OF INSECTS IN THEIR FOOD,



THERE ARE TOO MANY CASES OF MISTAKES BY COMPANIES THAT FAIL TO TAKE COUNTERMEASURES FOR THINGS THEY ASSUME MIGHT HAPPEN BECAUSE THEY'RE SO FOCUSED ON PREVENTION.

THAT'S SUCH A WASTE OF TIME!



SHUT UP! YOU'RE IN THE MINORITY!

AND BESIDES, BUG CHEESE ISN'T FOR JAPANESE PEOPLE! I DON'T WANT IT, EITHER!

Drag  
Drag



Thunk

Ulv8 Lill



Just calm down.

CHEESE WITH BUGS IN IT IS TOO MUCH OF A LEAP.

THIS ISN'T MUCH OF A REPLACEMENT FOR CHEESE, BUT IF THIS IS TO CELEBRATE SOMETHING, LET'S OPEN THESE LIP.

Rummage



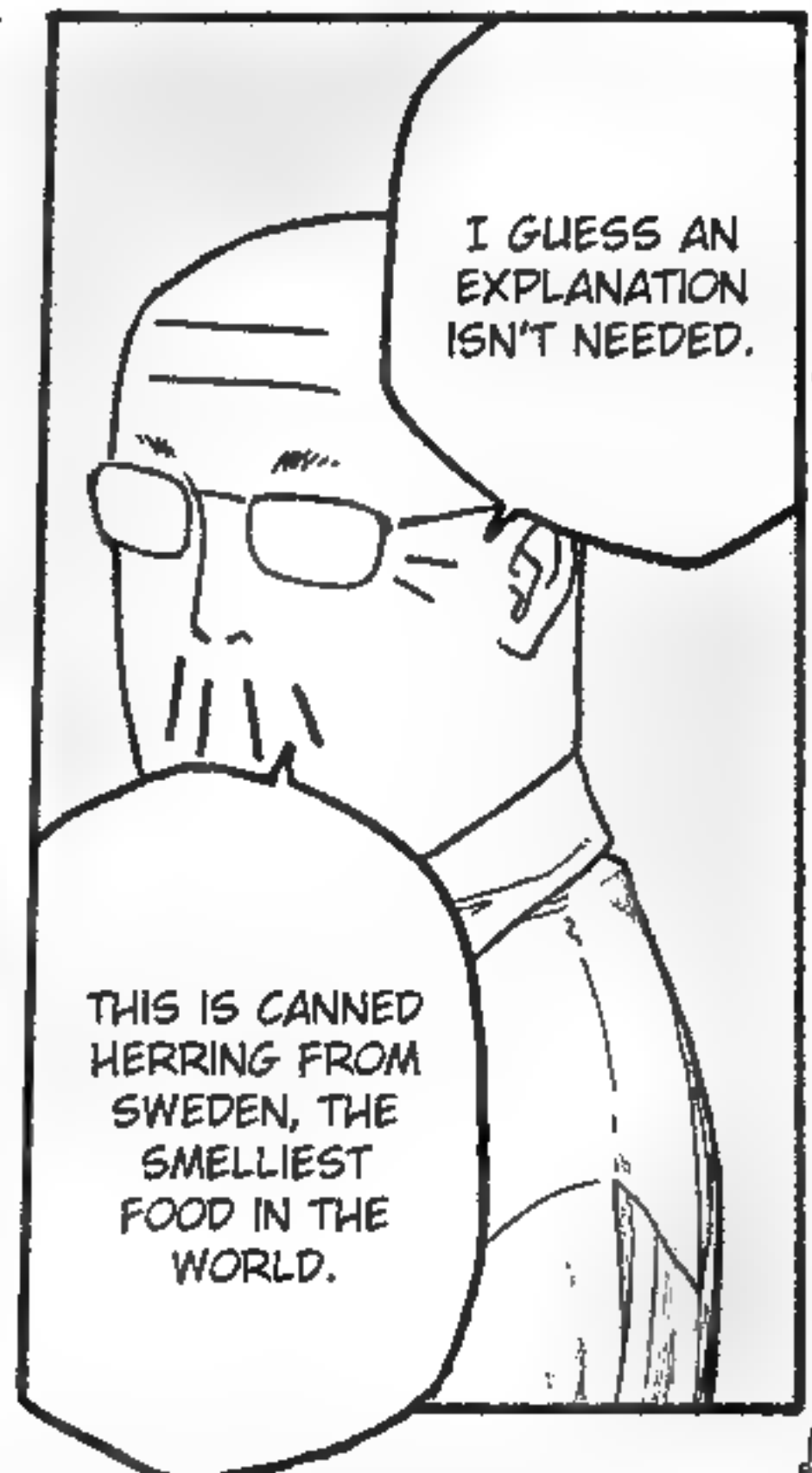
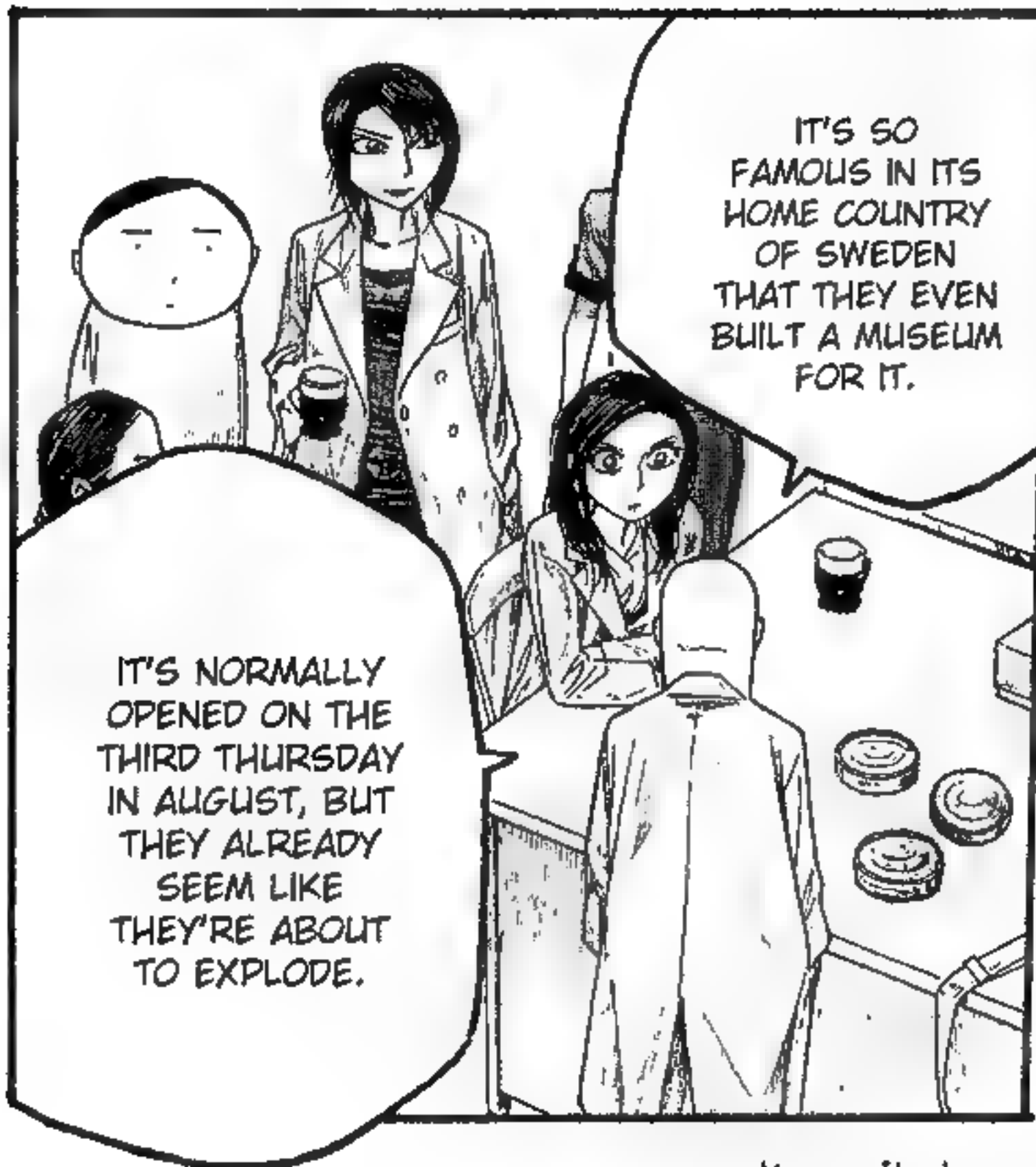
Aoi Mutou

She's the only student taking the Itsuk lab seminar. Her hat is from the Bulgarian Army.





Surströmming  
This is a fermented food from Northern Sweden. Mutou brought it back with her when she was coming back to Japan by land.



Surströmming  
Only Mutou pronounces it with an "eh" sound because the pronunciation of "rö" is inbetween a "re" and a "ro" sound. She must have heard it that way when she bought it.

Keizou Itsuki

He's a professor at a certain agricultural university. His poika dotted the reminds me of former Prime Minister Kaifu



BUT WE'RE  
FERMENTATION  
RESEARCHERS, SO  
INSTEAD OF PLAYING  
AROUND, LET'S  
FACE THIS GRAND  
FERMENTED FOOD  
FROM A TOTALLY  
SERIOUS STANDPOINT.

THIS FOOD IS PLAYED  
AROUND WITH A LOT  
ON TV BECAUSE IT'S  
VERY UNIQUE, SO ITS  
TRUE NATURE ENDS  
UP BEING IGNORED,

Ulvö Lilla Salteri

DOES  
EVERYTHING  
WE CELEBRATE  
WITH HAVE  
TO BE SO  
STRANGE?

EVEN IF  
WE TAKE IT  
SERIOUSLY,  
IT'S STILL  
GONNA STINK.

I FEEL  
THE SAME  
WAY.

OKAY.

WAIT A  
SECOND,  
PROFESSOR.

IF YOU  
PLEASE,  
MUTOU-KUN.

WELL THEN,  
IT'S TIME TO  
OPEN THEM.

PROFESSOR, IF  
WE DON'T PREPARE  
SOME BREAD  
AND VEGETABLES  
THAT GO WITH  
SURSTROMMING,  
IT'LL JUST TASTE  
LIKE BRINY FISH.

THEN I'LL  
LEAVE THAT  
TO THE REST  
OF YOU.

IT'S OKAY.  
I'LL GIVE YOU  
A PONCHO AND  
SOME VINYL  
GLOVES.

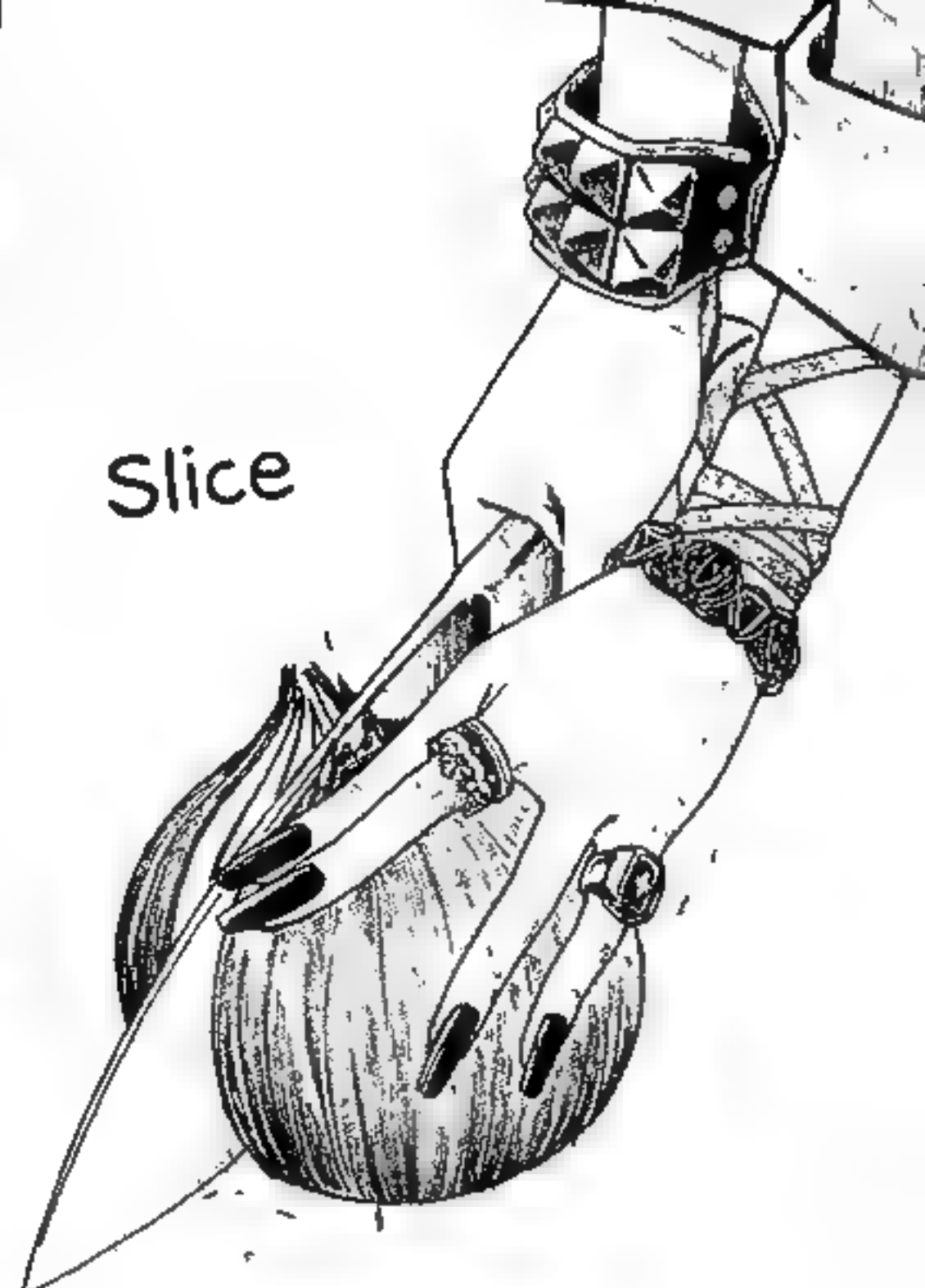
I'M GONNA  
BE IN THE  
FERMENTATION  
ROOM LATER,  
SO I WANT TO  
AVOID IT IF  
I CAN...



Haruka  
Hasegawa

She's  
a graduate  
student at  
a certain  
agricultural  
university.  
The reason  
why she likes  
raw meat will  
be revealed  
eventually.

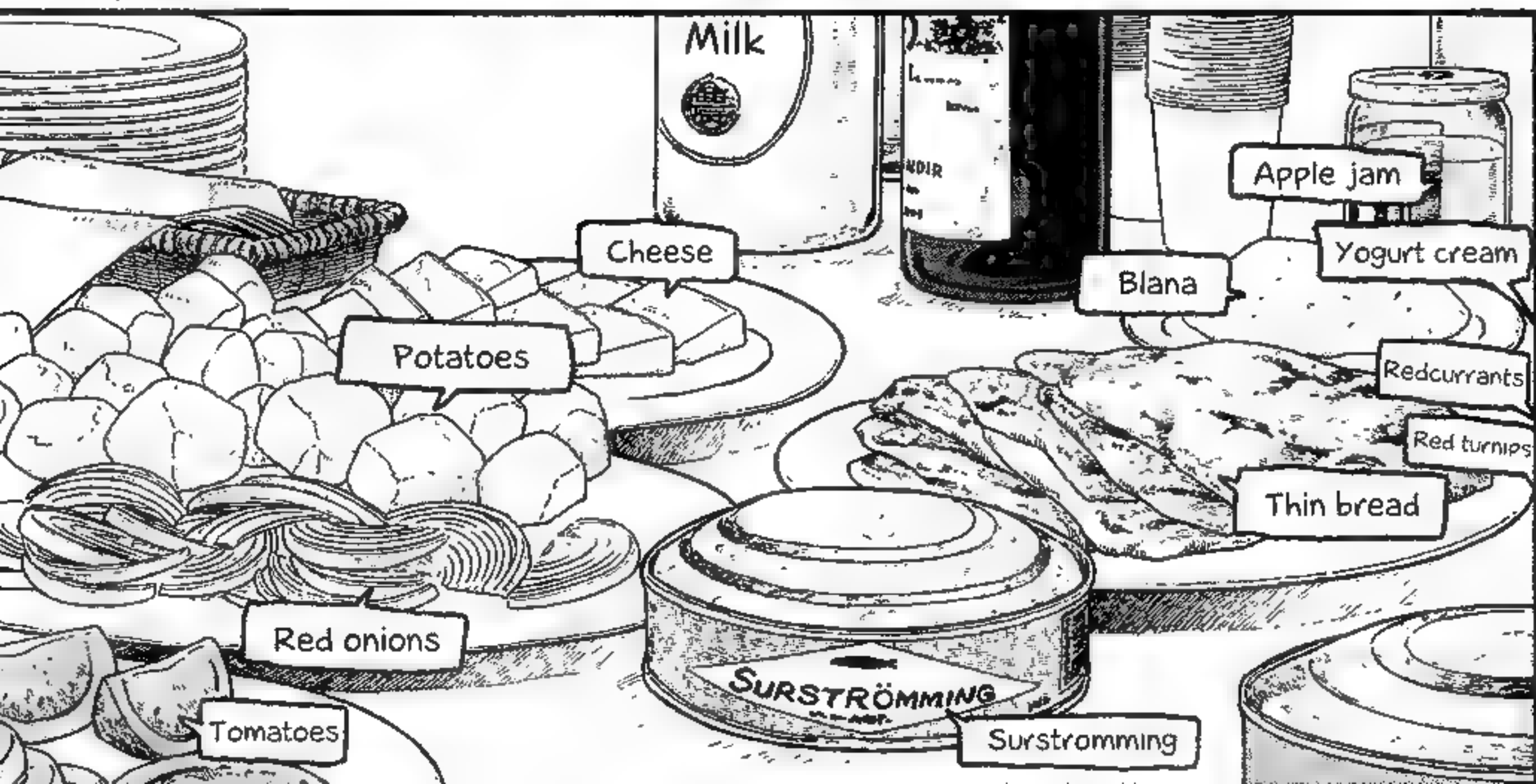




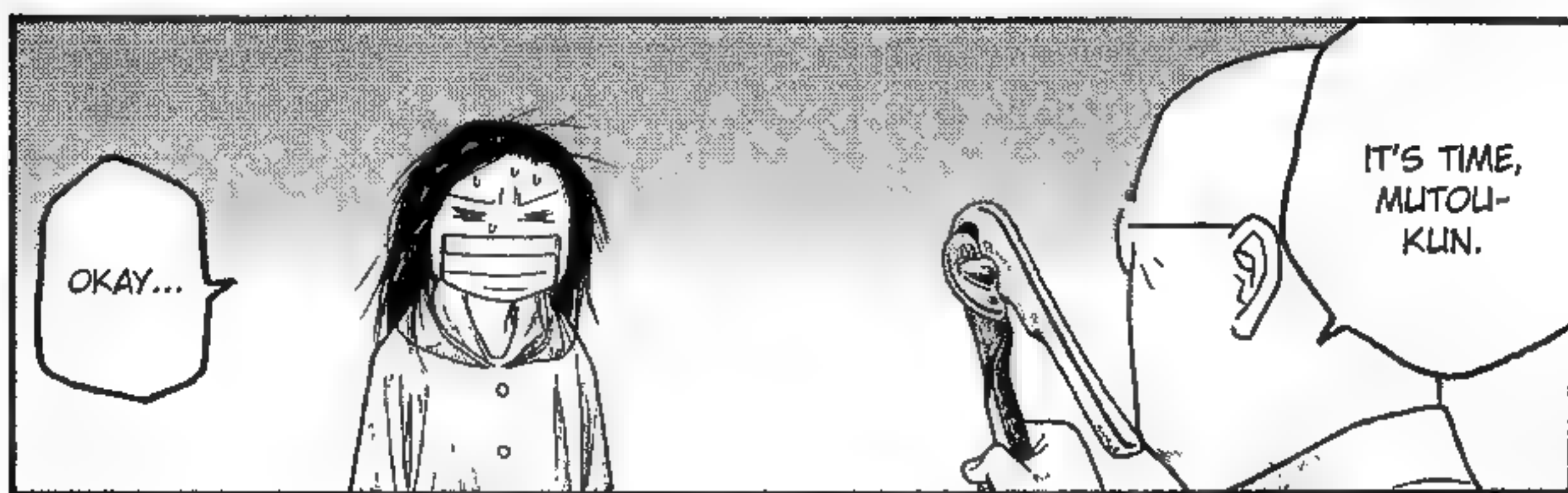
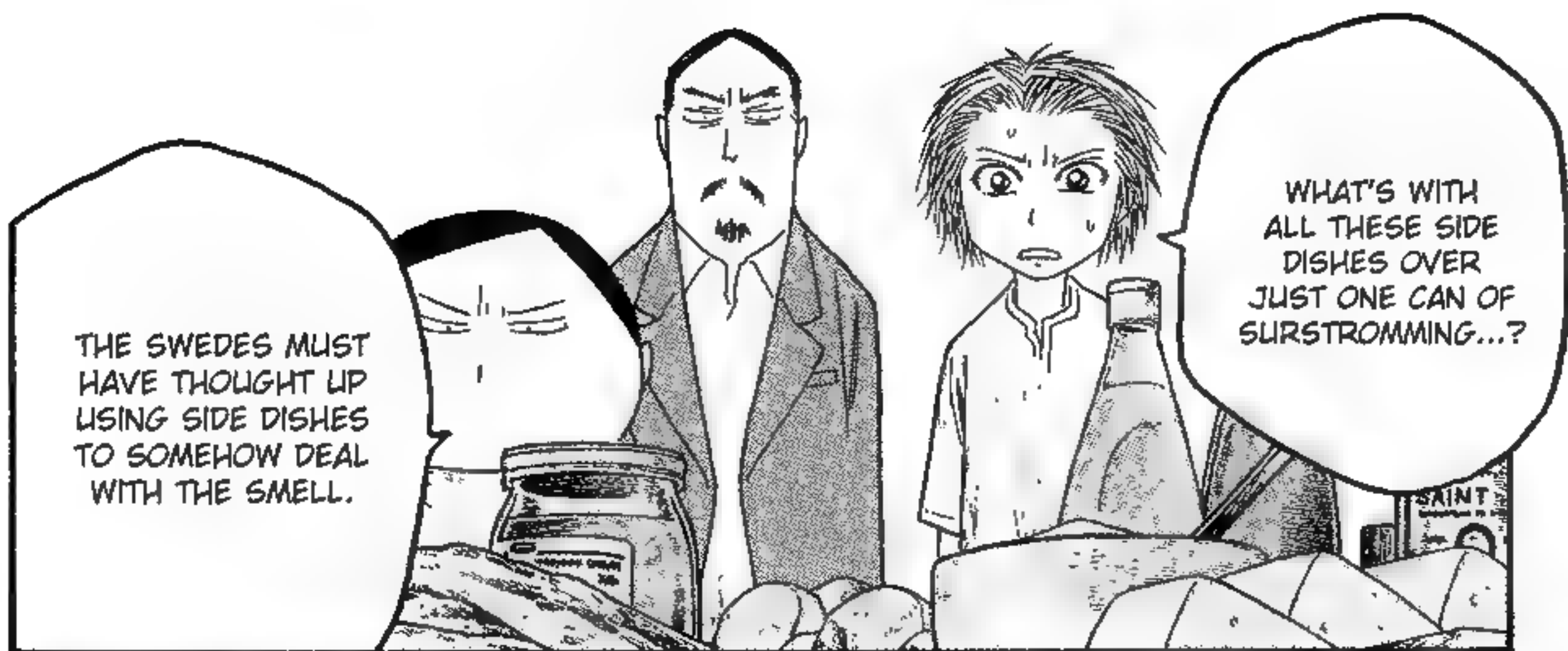
Now then, from here on out, it's fiction based largely on non-fiction. The author ate it on November 6, 2005.



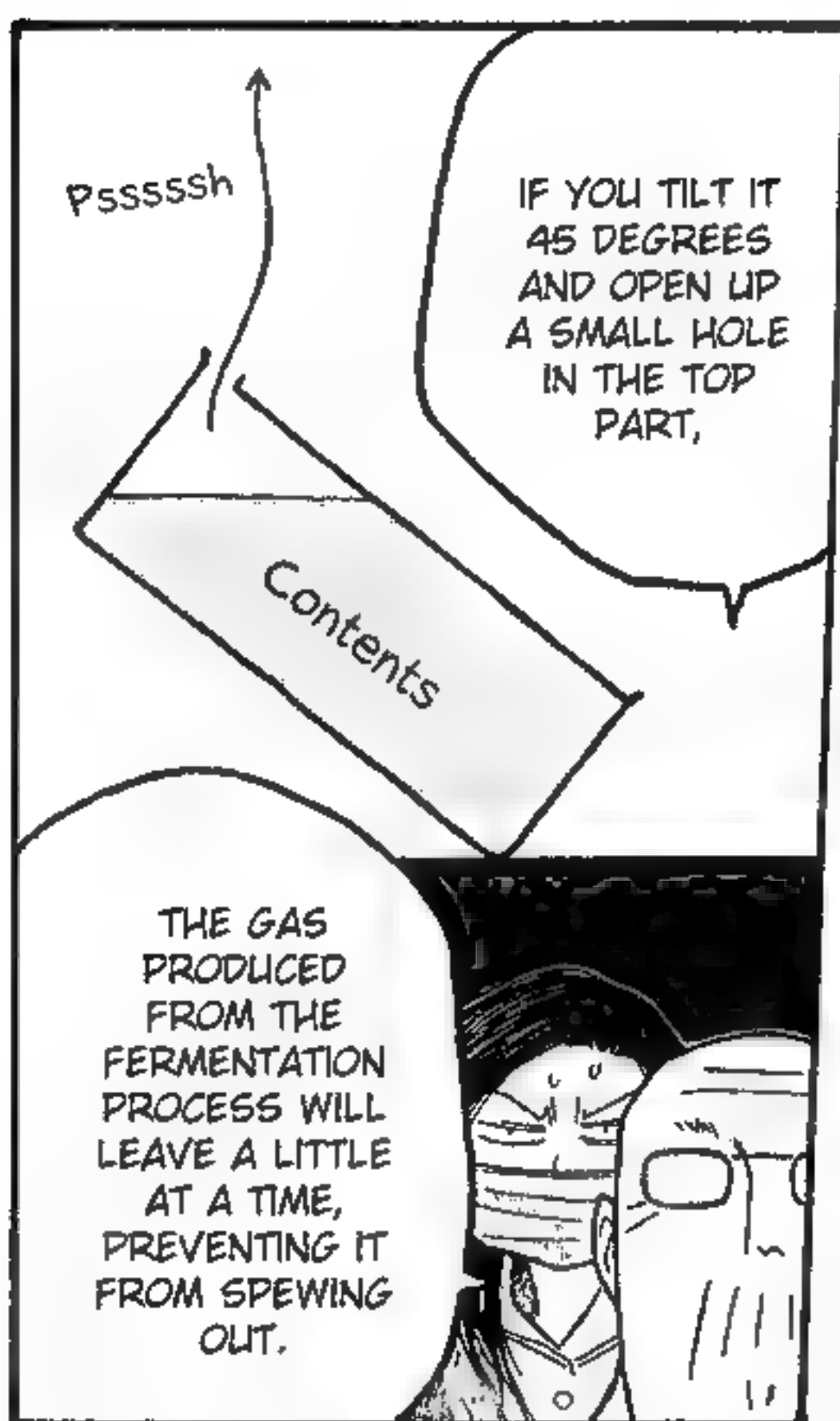
Blana  
This is goat  
butter with  
cream and  
cinnamon  
added to it





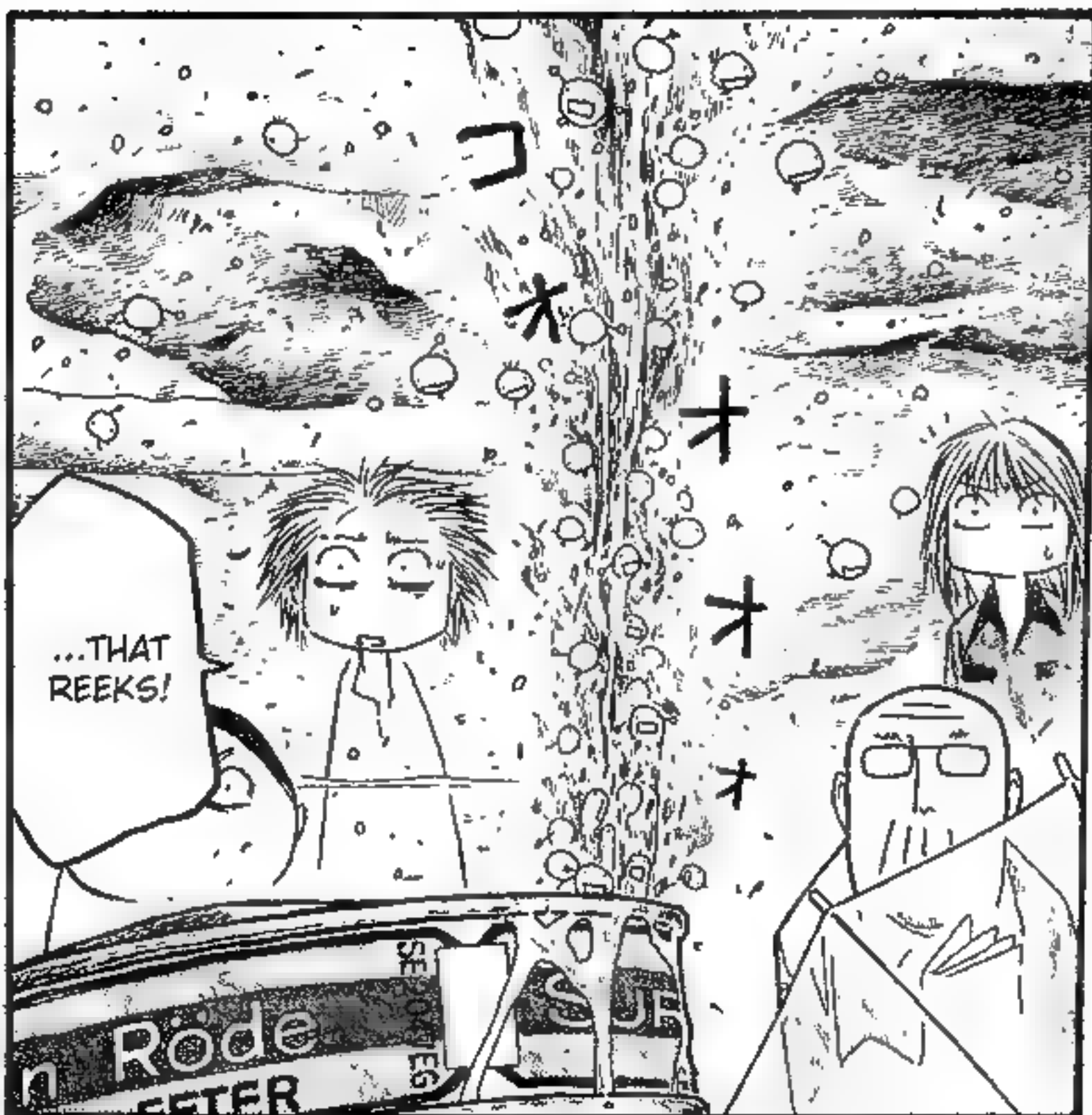
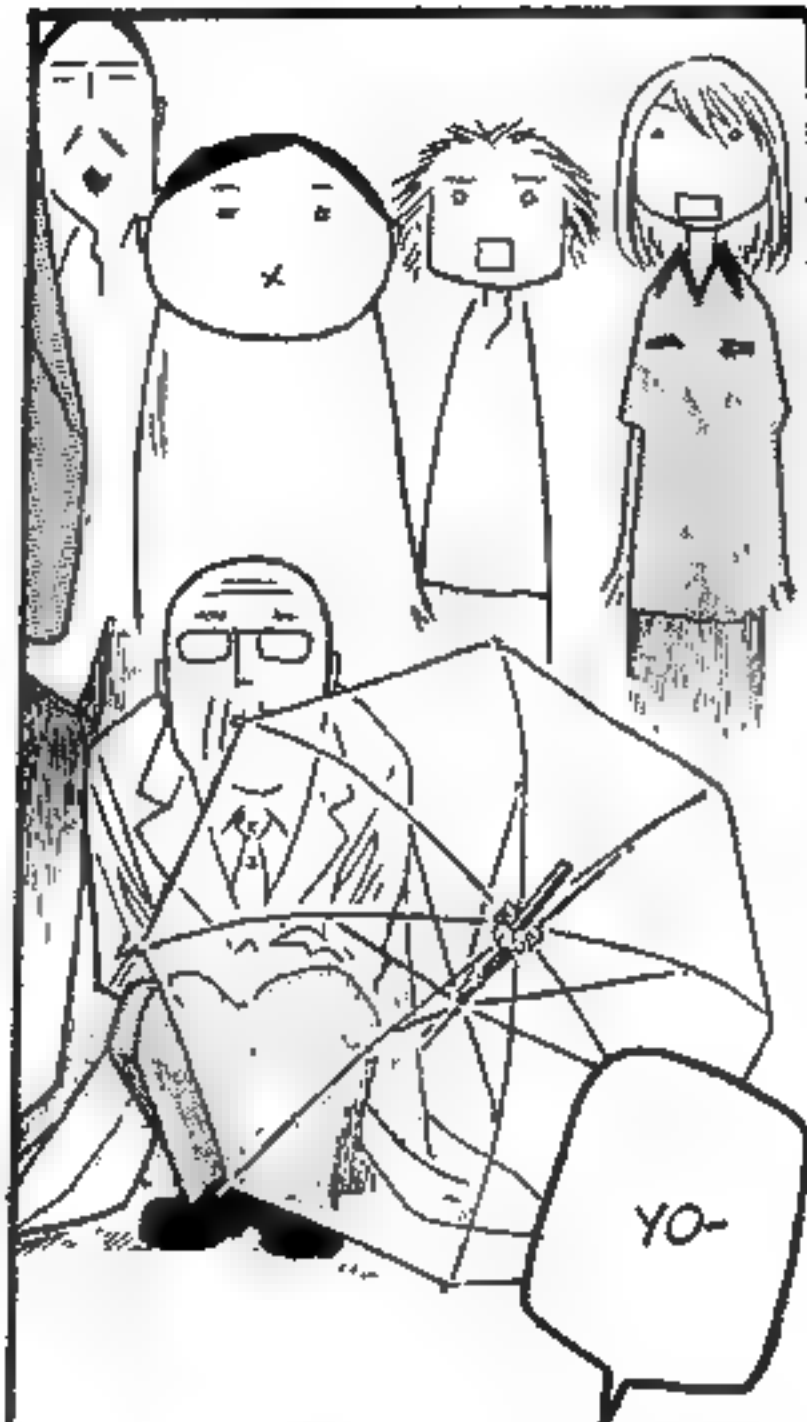
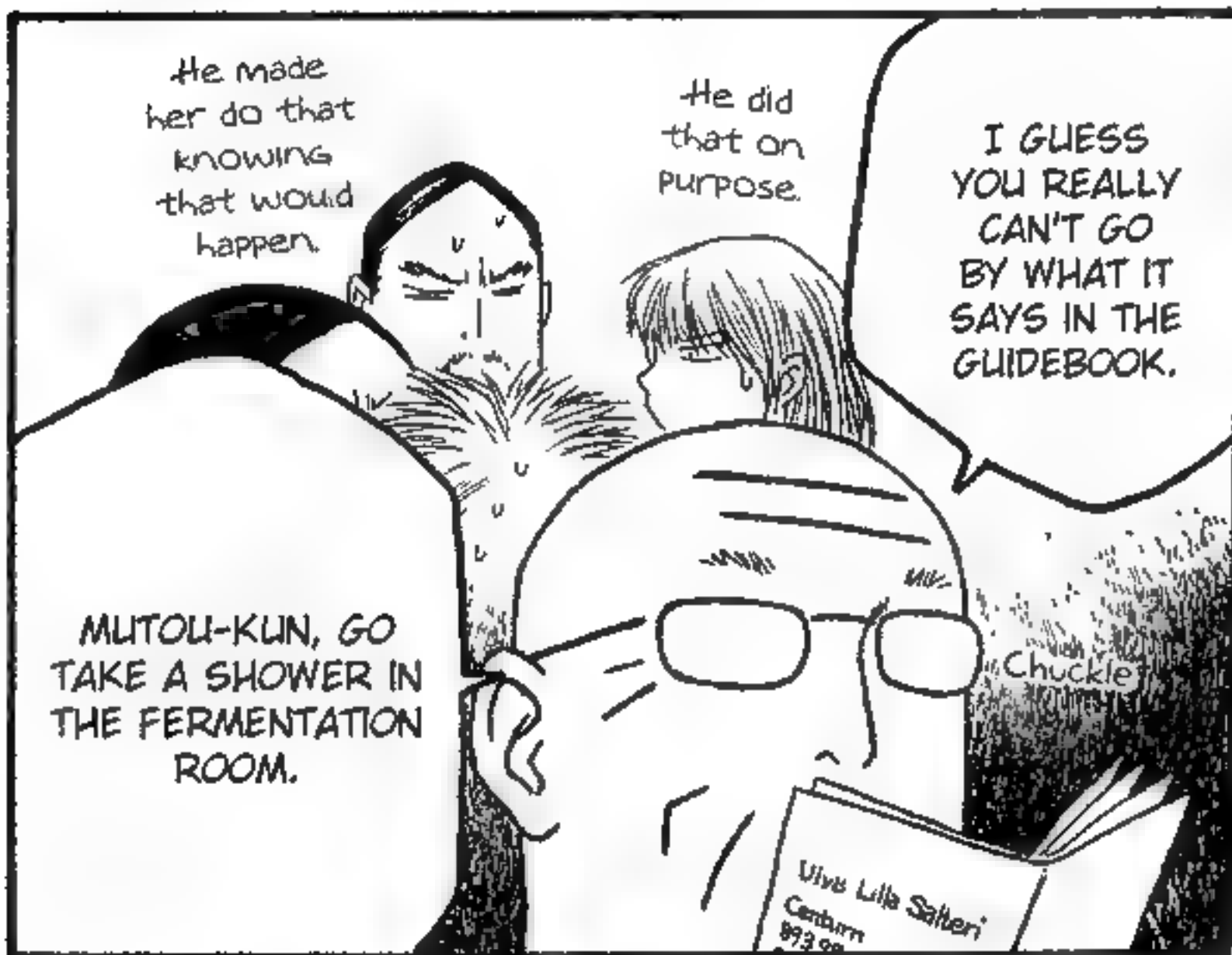


An aside



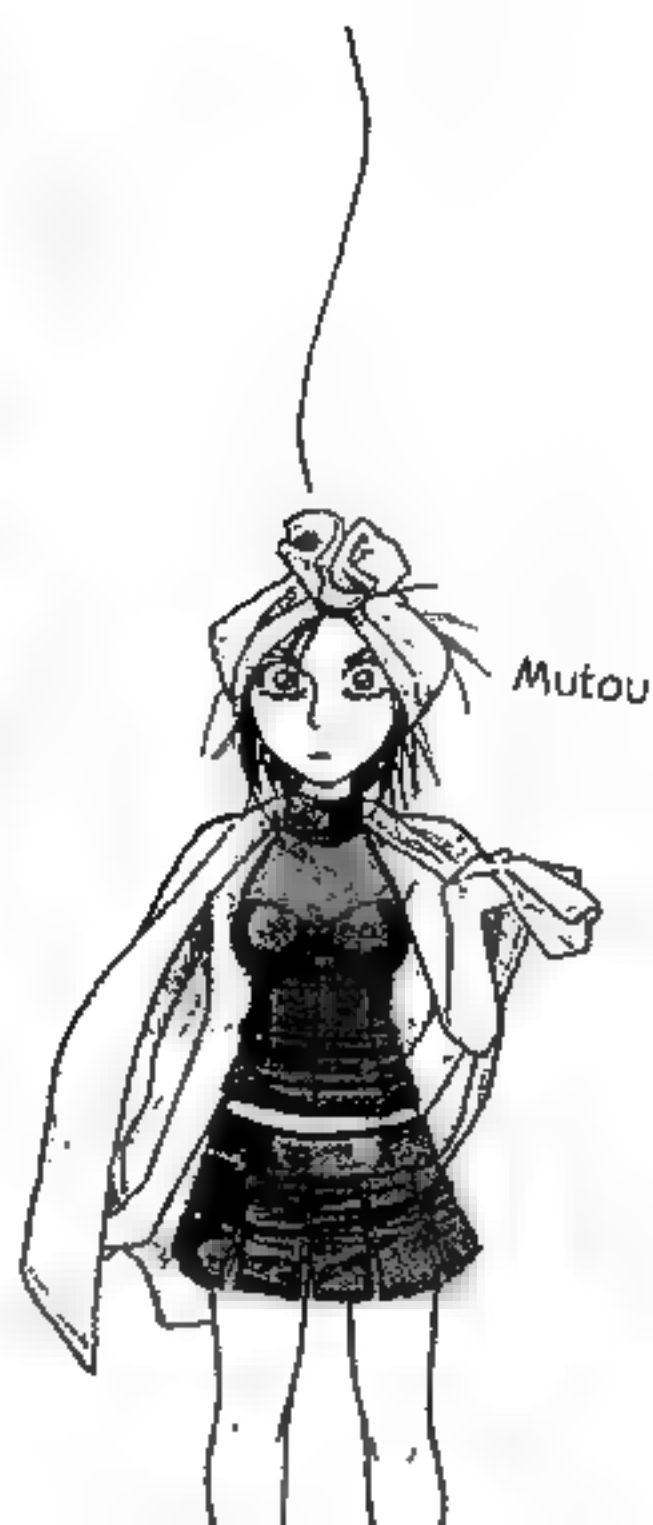
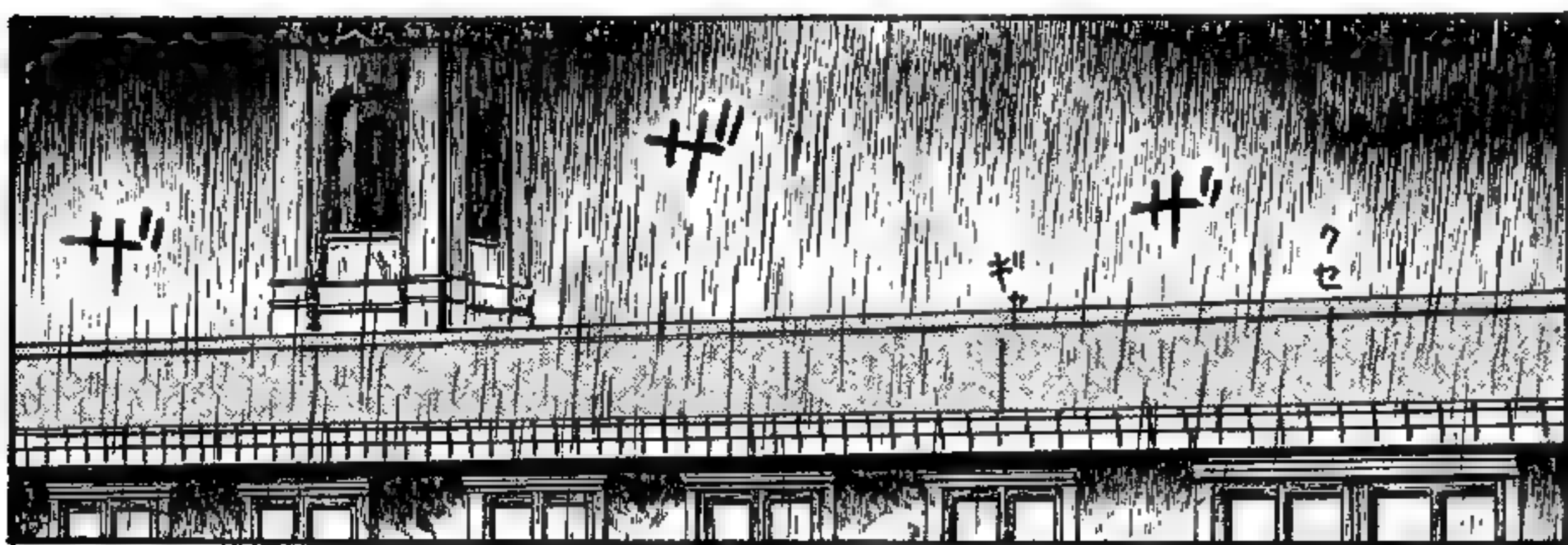
According to a guidebook from Ulvo Lilla Salteri detailing the history of surströmming, "Surströmming, produced along the coastal region of Norrland in Sweden, has gone through various stages over time to arrive at the present." That's so vague!!

According to a guidebook from Ulvo Lilla Salteri detailing which drinks go with surströmming, "At parties in Sweden, they drink akvavit and beer, but wine, sake, carbonated drinks, green tea, juice and other drinks probably go well with it, too." They put some thought into it in consideration of Japan. By the way, I really don't think it would go well with sake



This is from a surstromming guidebook from Uivo Lila Salteri "Let's all try some surstromming! A good start is for you to be open, optimistic and curious. It has a cult following among gourmets, and you can deepen your cultural experiences with it, too!" And about three lines later, "It's smelly, briny and is harsh tasting"











BUT  
THEY'RE JUST  
NEGLECTING IT.

...THAT  
MAY BE,



ALTHOUGH  
IT'S HARD  
STIRRING IT  
BY MYSELF.

WELL, I CAN  
HANDLE IT  
ALONE UNTIL  
IT'S DONE  
FERMENTING,



BUT THAT'S  
THE BARREL  
THE GUYS  
ARE USING.

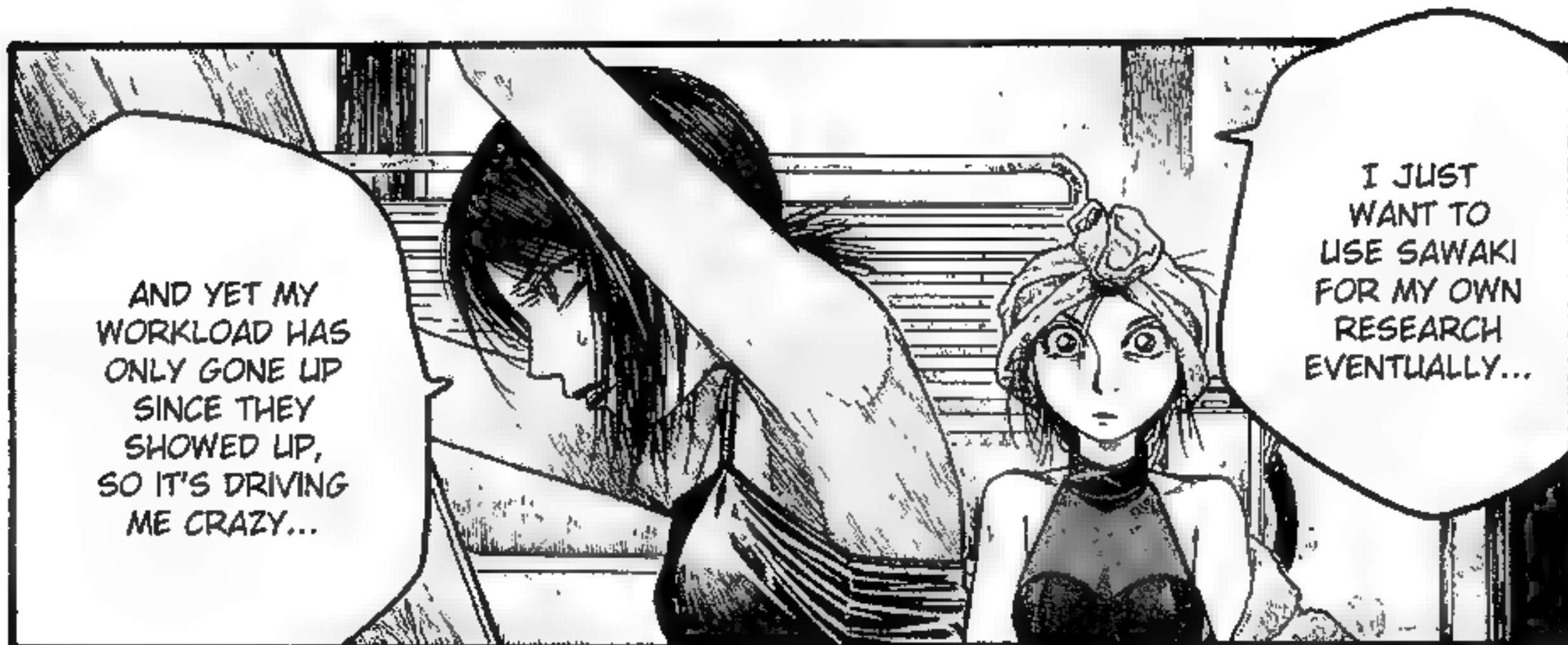
WELL...  
YEAH, I CAN  
SEE THAT,



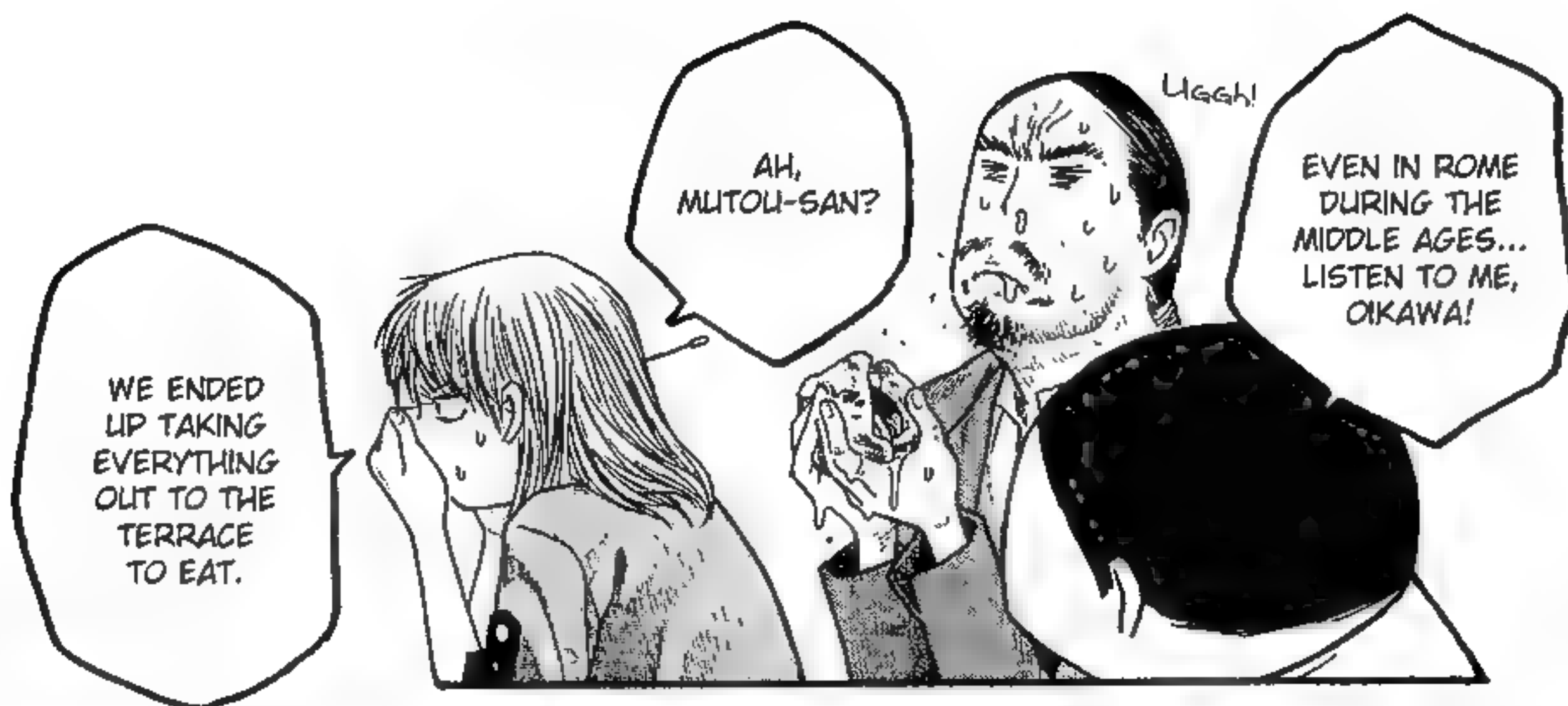
...KAWAHAMA  
CAN BE SUCH  
A SMARTASS.

BUMP

IT'S ALL A  
MATTER OF  
"TEAMWORK".







I'd love to have a surstromming party with some readers. (Ed.)





Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



# Tadayasu!



It ranked at No. 7 in "Kono Manga ga Sugoi! (2006, male edition)".  
Takarajimasha, we can really trust you, right?

Evening editing dept.

# 農物語

TALES OF AGRICULTURE



Why!?

Hey!

YEAH, I'M LONELY, SO I WAS THINKING ABOUT GETTING A PET OR SOMETHING...

We're here!

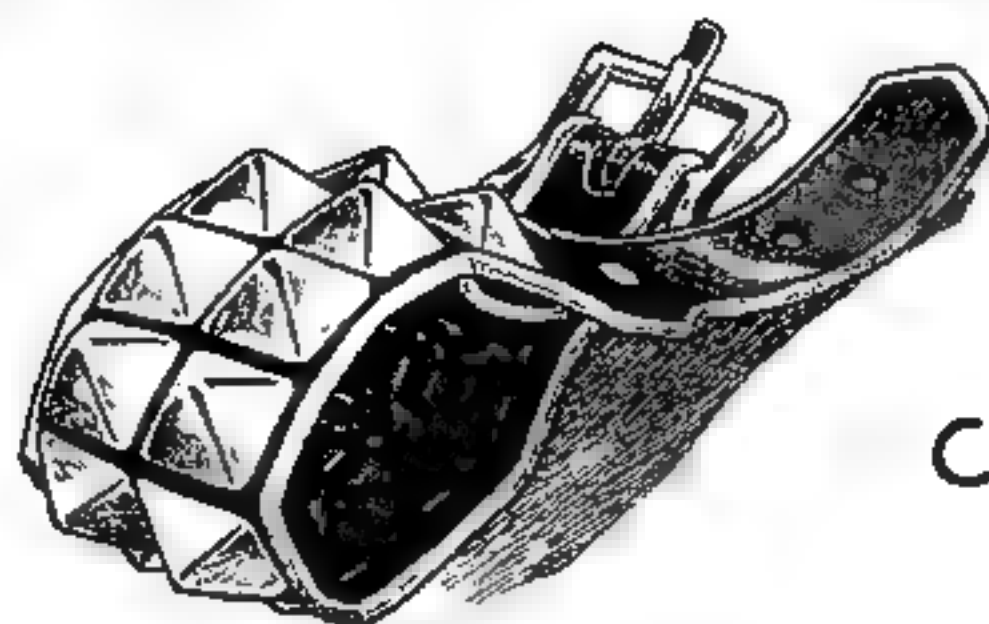
You're so cold!

We're gonna brew you, Tadayasu!

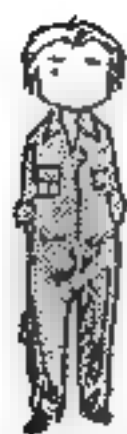


A. sojae  
It's gotten colder, so enjoy some of our pork miso soup





Click



Tadayasu Sawaki  
He's the main character and he can see microbes for some reason. According to a certain review, "The author isn't making the best use of the main character's ability." It's probably not going to happen this chapter, either.

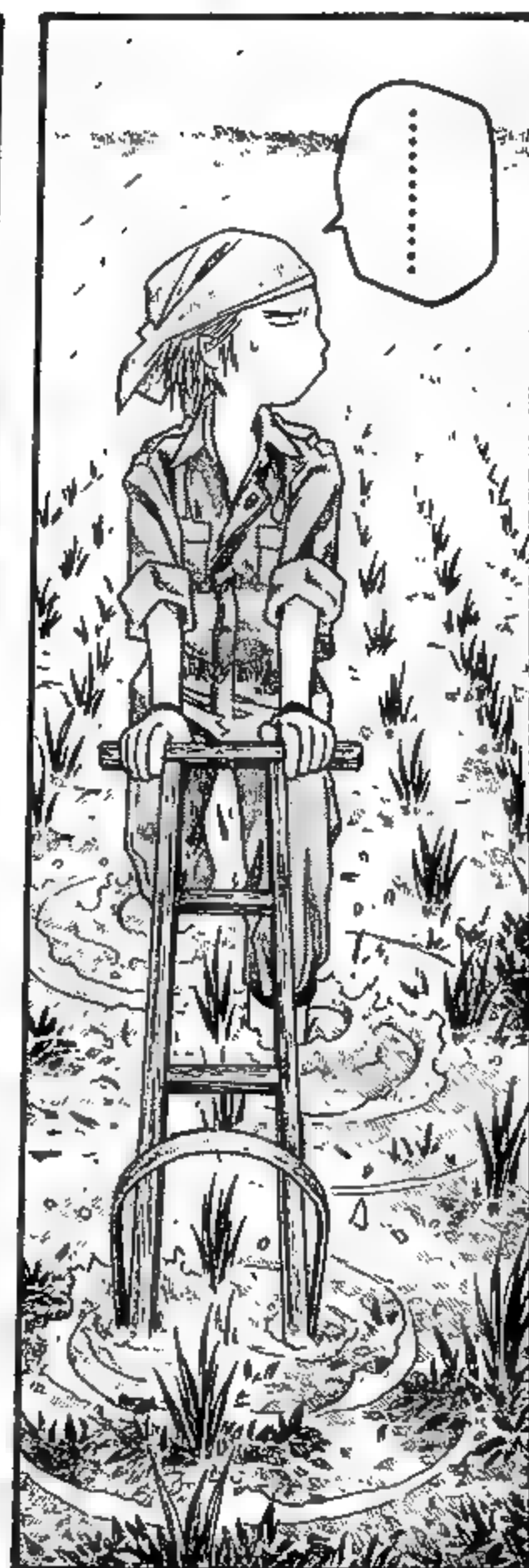
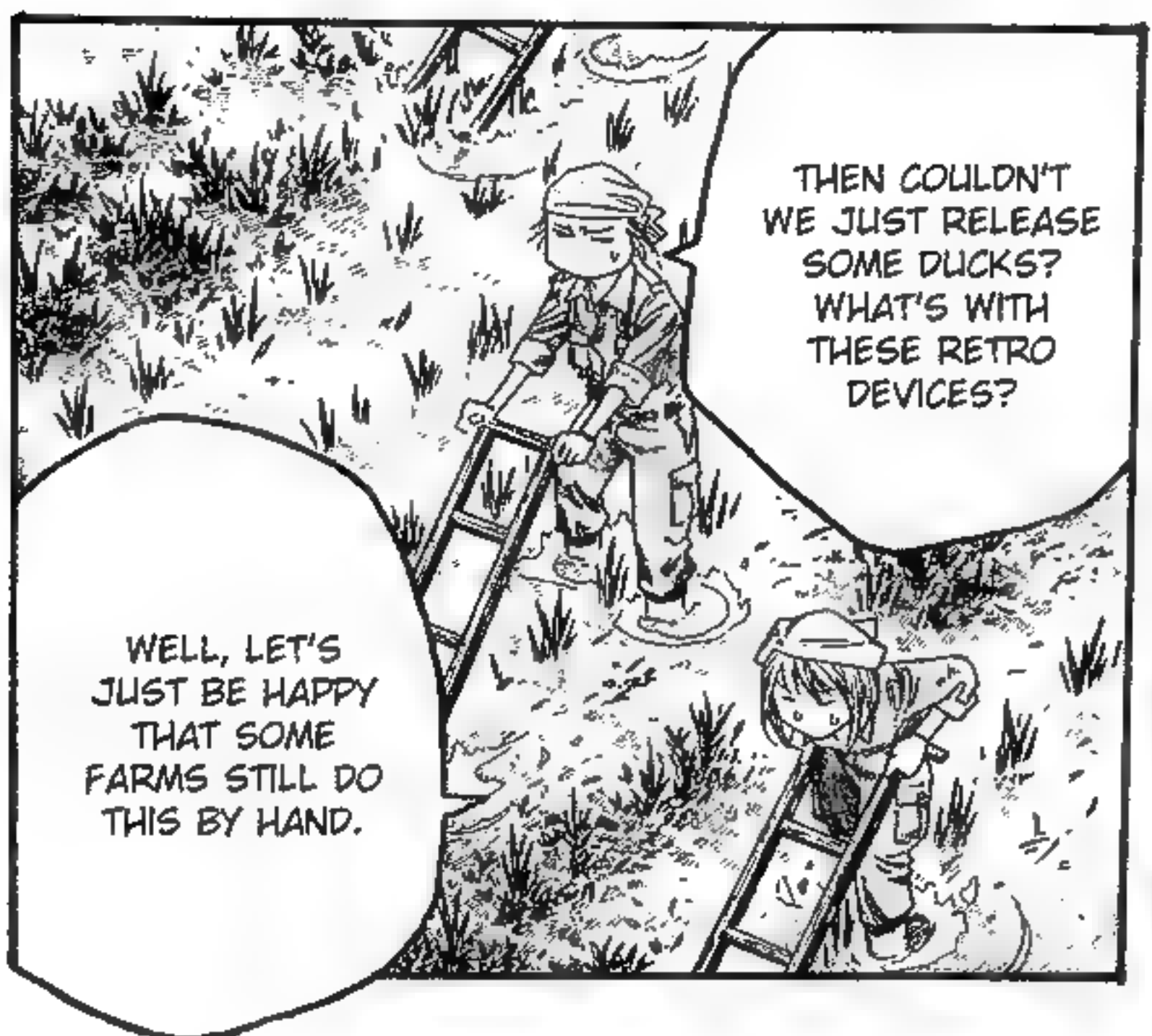
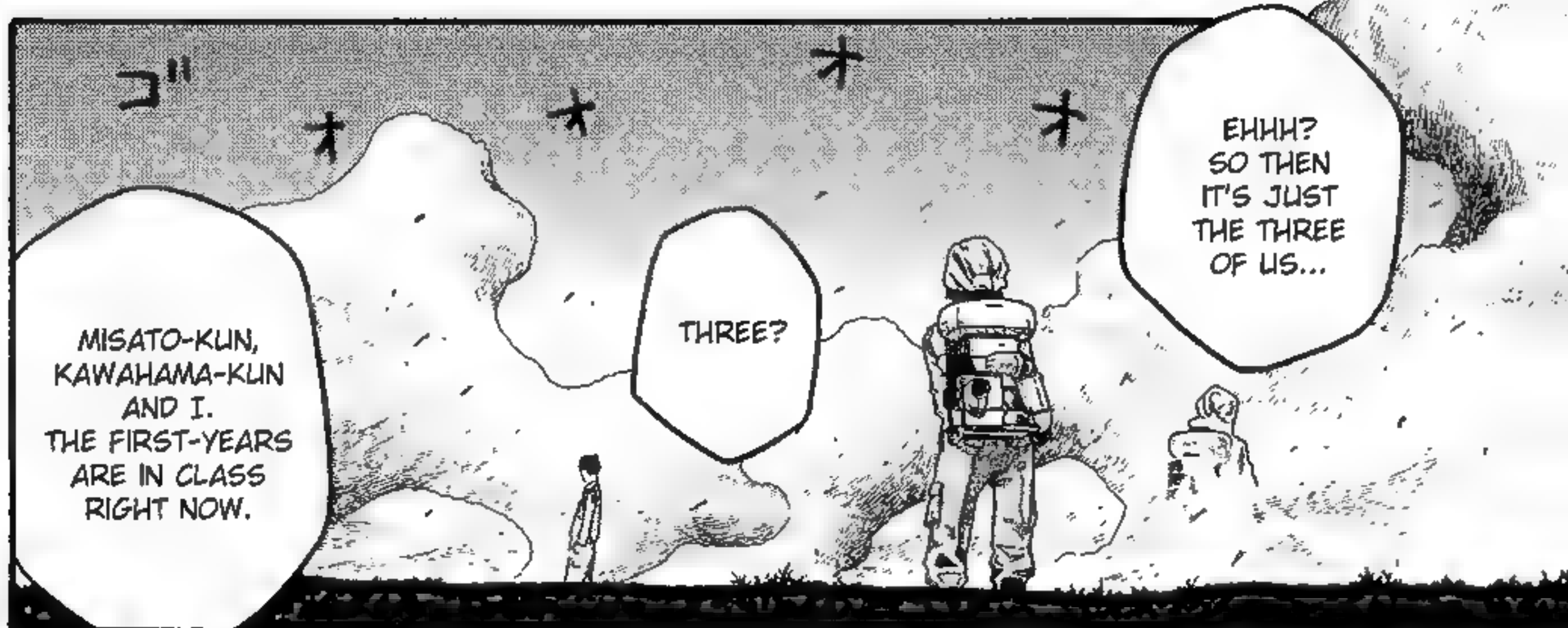
A DRESS? THEN IS THAT HUGE BLACK CAR WAITING IN FRONT OF THE SCHOOL GATE HERE TO PICK YOU UP?

HARUKA-SAN, I'M ABOUT TO SEPARATE THE WINE AND THEN TRANSFER IT TO BARRELS FOR STOR...

YEAH, IT'S FOR A PERIODIC SUMMONS FROM MY OVERPROTECTIVE FATHER.



This story is fiction. 30 chapters took about 1 year and 3 months to serialize, but only about 3-4 months have passed in the story.



Haruka Hasegawa

She's a graduate student at a certain agricultural university. This time, we get closer to the truth of those rumors from chapter 1



Aoi Mutou

She's the only student taking the Itsuki lab seminar. The UFO Club misses her





**Hazuki Oikawa**  
 Like Sawaki, she's a first-year. Girls tend to hang out with other girls.



**Rice planter**  
 Previously, during a rice planting scene in volume 1, Sawaki said, "Where's the combine?" A combine is a compound machine that can harvest crops, thresh rice and process rice straw, and it gets its name from how it combines all of these actions into a single machine. Also, it's very expensive but it can't plant rice. Sorry



**Combine**

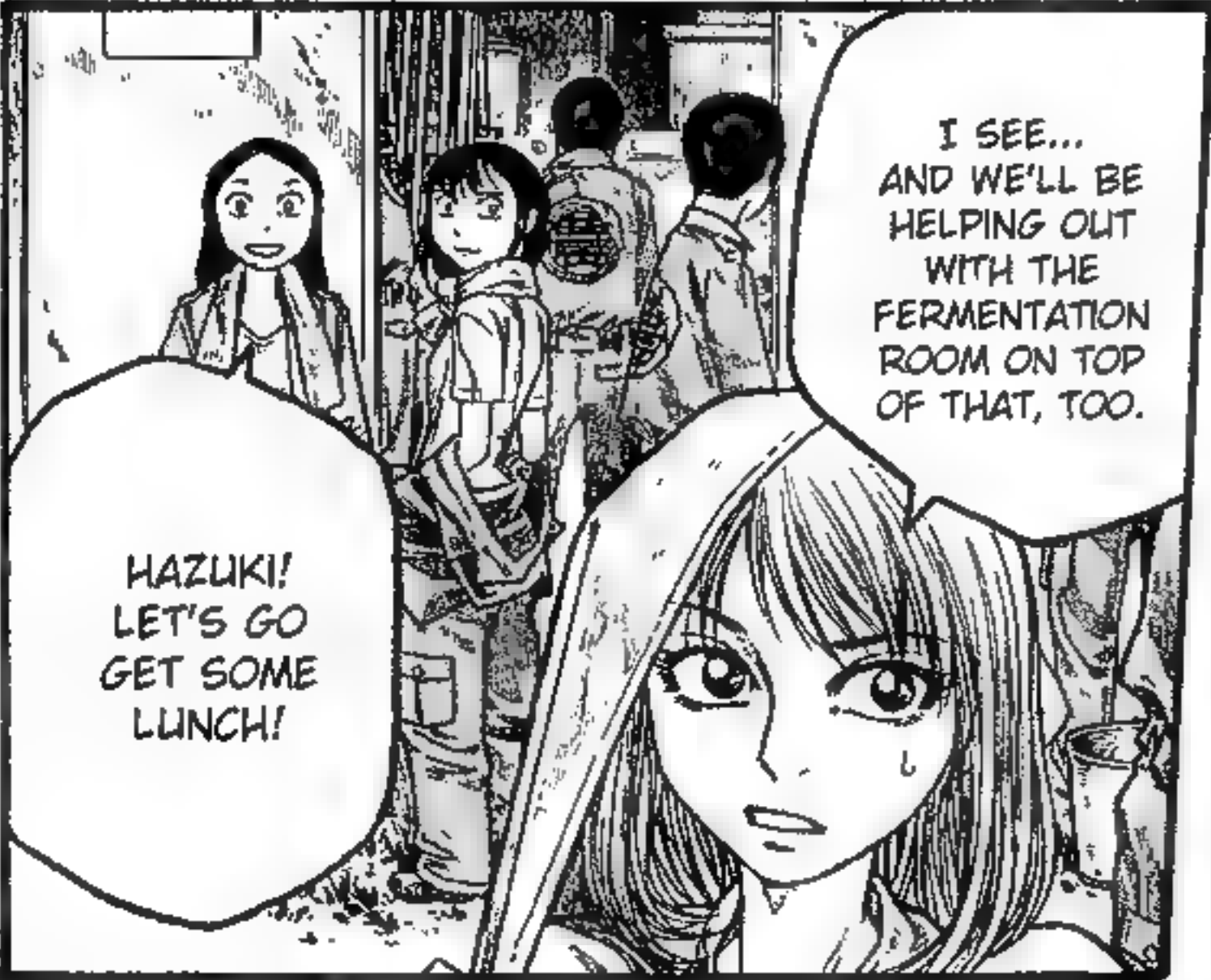


MISATO-SAN TOLD ME TO FORGET ABOUT GOING BACK HOME.

BESIDES, I HEARD FIRST-YEARS SPEND THEIR SUMMER BREAK DOING HANDS-ON TRAINING.



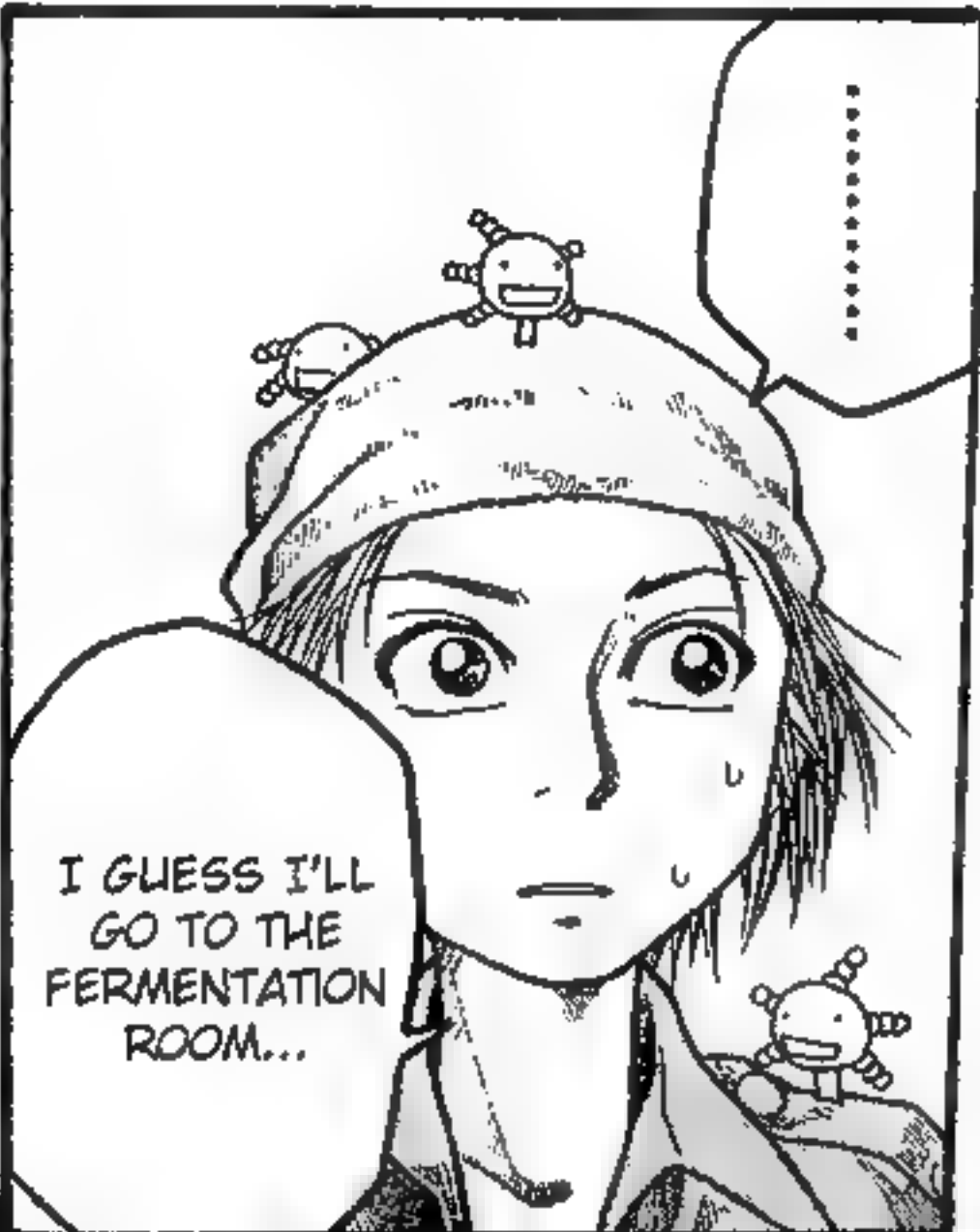
SAWAKI-KUN, WHAT ARE YOU DOING FOR SUMMER BREAK?



HAZUKI! LET'S GO GET SOME LUNCH!

I SEE... AND WE'LL BE HELPING OUT WITH THE FERMENTATION ROOM ON TOP OF THAT, TOO.

BEFORE I THINK ABOUT SUMMER BREAK, I'M WORRIED ABOUT THE UPCOMING TESTS.



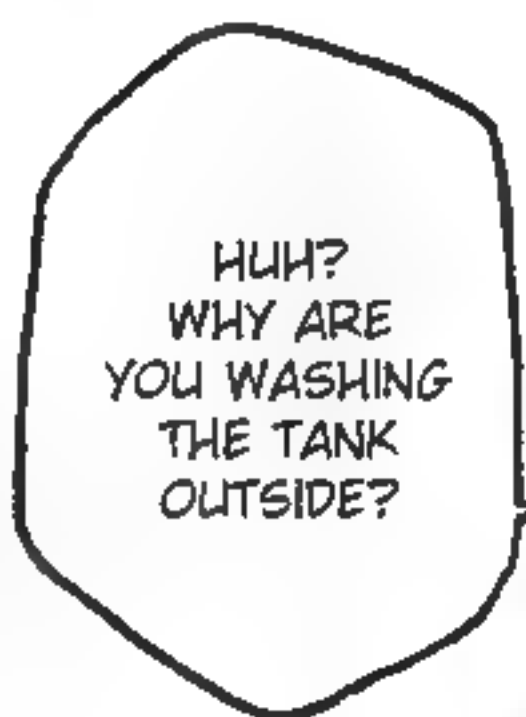
I GUESS I'LL GO TO THE FERMENTATION ROOM...



LATER, SAWAKI-KUN.

Bye

AH! BE RIGHT THERE!



A. oryzae

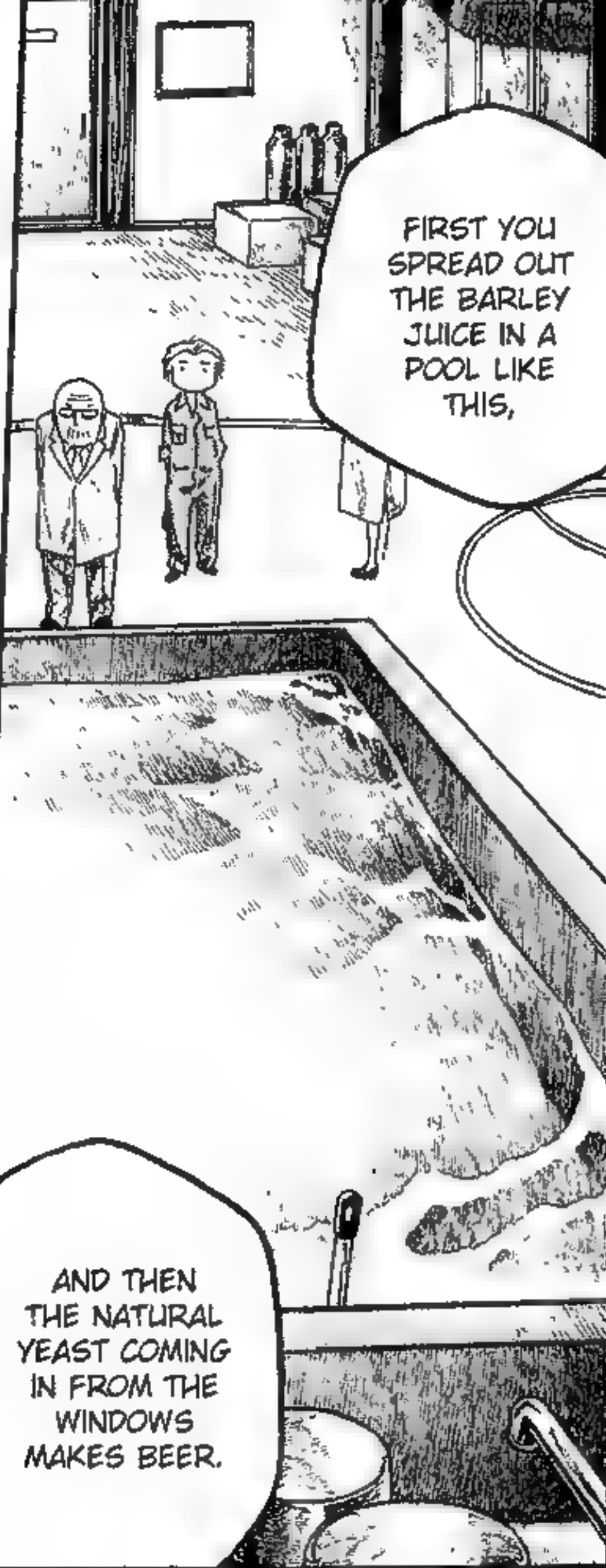
We're also known as yellow koji mold. It's gotten colder, so use us to enjoy some amazake





SO IT MADE ME WANT TO TRY IT MYSELF WHEN I REMEMBERED IT.

I SAW THIS A LONG TIME AGO IN ENGLAND OR SOMEWHERE,



FIRST YOU SPREAD OUT THE BARLEY JUICE IN A POOL LIKE THIS,

5.  
cerevis'ae  
This is yeast.  
It's gotten colder, but it's currently playing a big part in brewing sake nationwide.

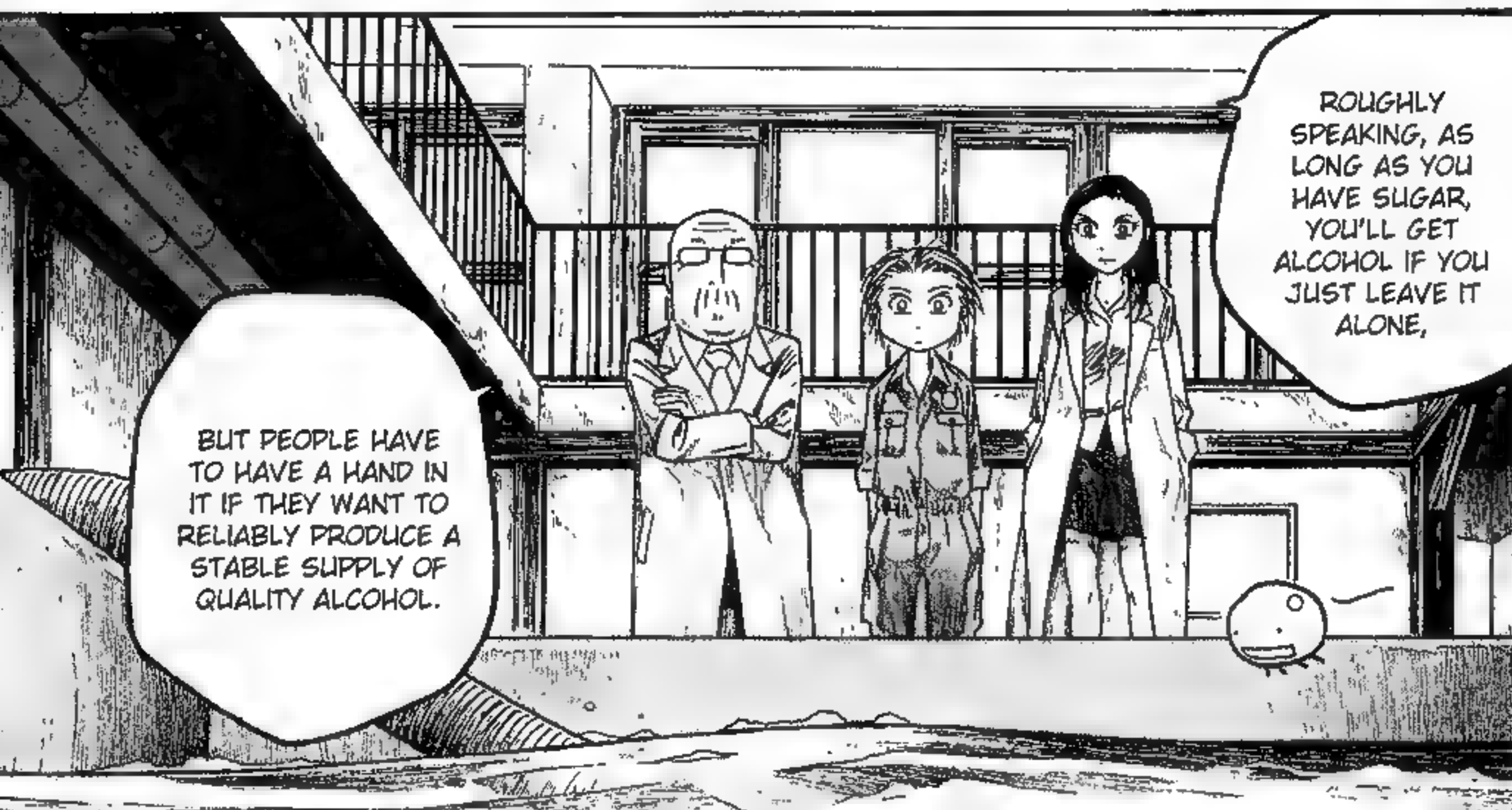


BUT IT'S PRETTY NICE THAT YOU CAN MAKE BEER LIKE THIS.

CONSIDERING THE SEASON, I THINK IT'S LIKELY TO FAIL...



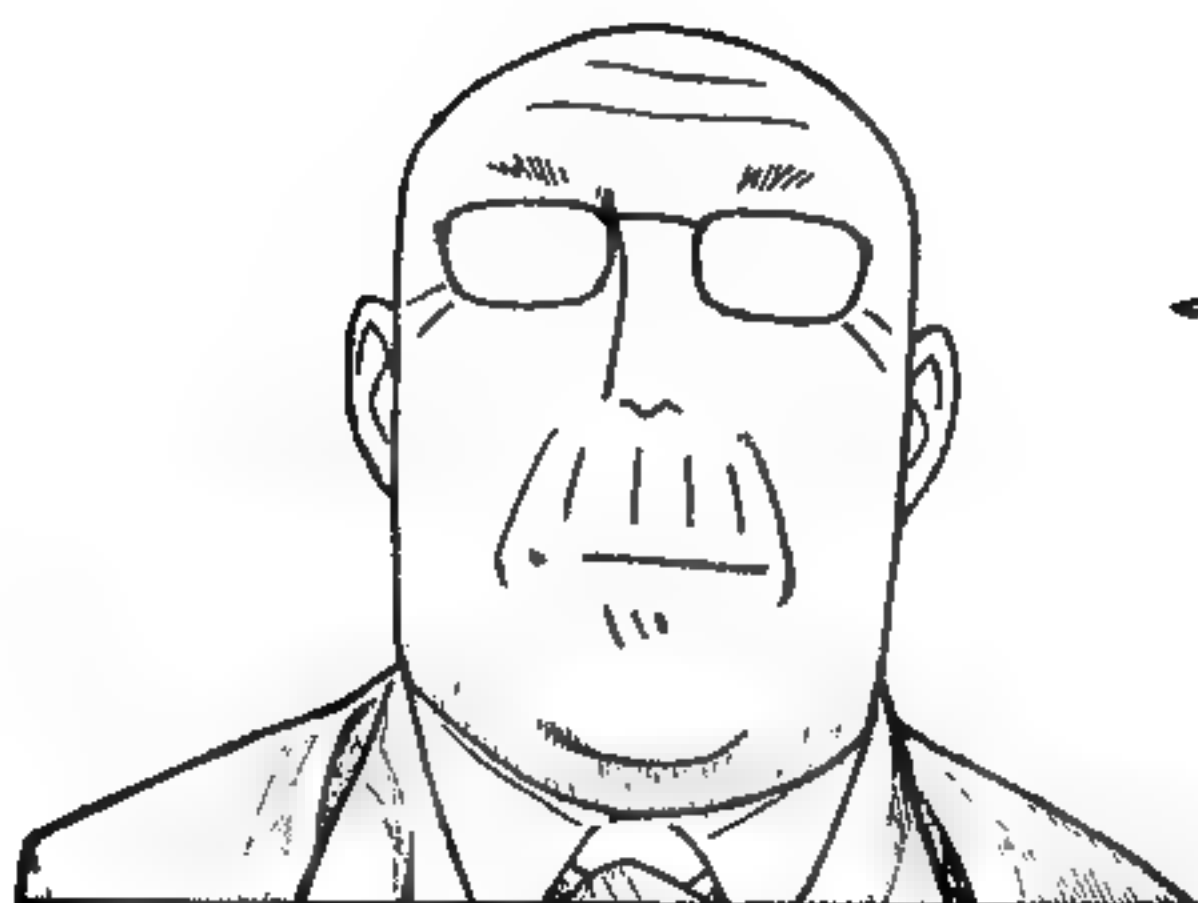
AND THEN THE NATURAL YEAST COMING IN FROM THE WINDOWS MAKES BEER.



BUT PEOPLE HAVE TO HAVE A HAND IN IT IF THEY WANT TO RELIABLY PRODUCE A STABLE SUPPLY OF QUALITY ALCOHOL.

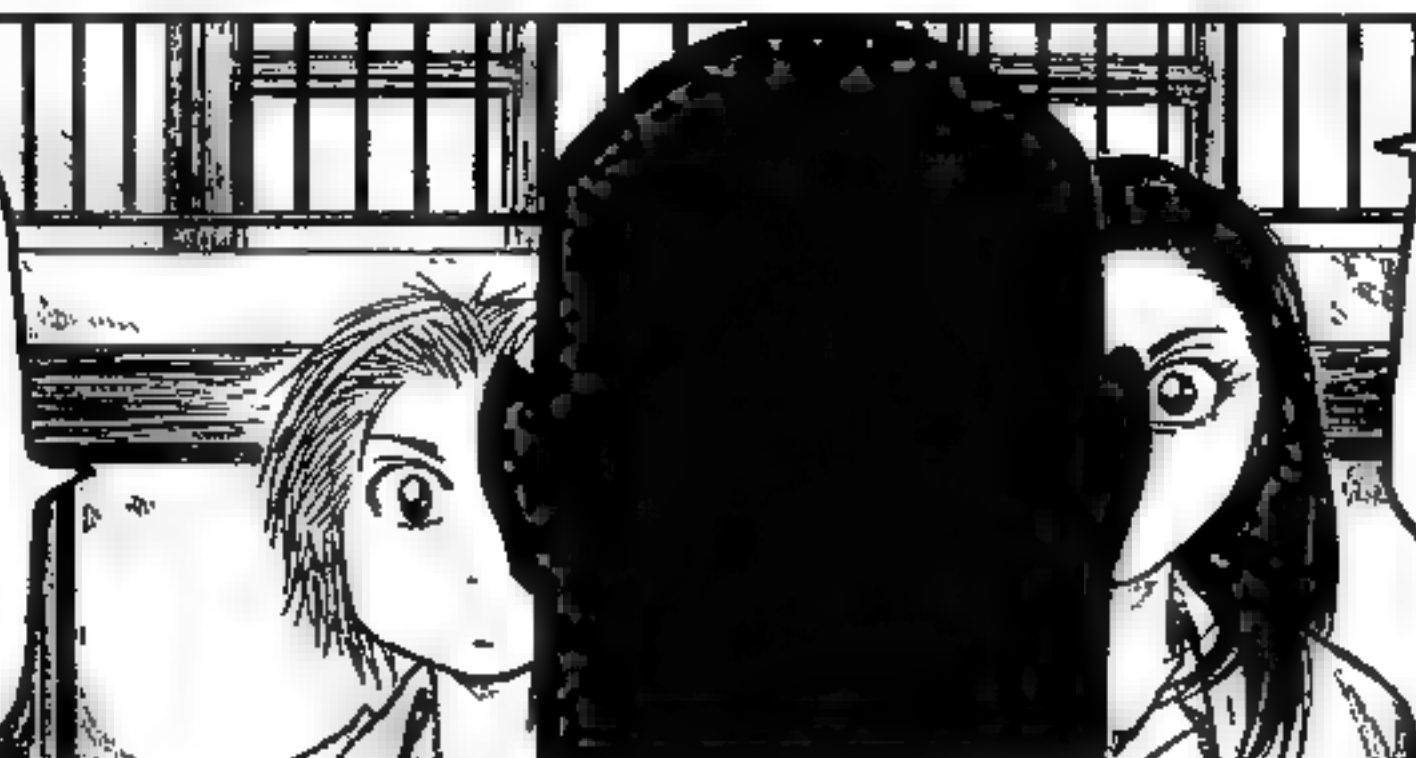
ROUGHLY SPEAKING, AS LONG AS YOU HAVE SUGAR, YOU'LL GET ALCOHOL IF YOU JUST LEAVE IT ALONE,

WHICH IS THE  
SOLE DRINK THAT  
MAKES USE OF  
THE MIRACULOUS  
TECHNIQUE KNOWN  
AS MULTIPLE  
PARALLEL  
FERMENTATION,  
IS NONE OTHER  
THAN SAKE.



WHAT I'M  
TRYING TO  
SAY IS THAT  
THE SUMMIT  
OF THAT  
MAN-MADE  
ALCOHOL,

BUT DO YOU  
KNOW WHY I'M  
PUSHING YOU  
YOUNGSTERS  
TO MAKE SAKE  
INSTEAD OF BEER  
OR WINE?



THIS FALL,  
WE'RE GOING  
TO SET ABOUT  
MAKING OUR  
OWN SAKE AT  
THIS SCHOOL,

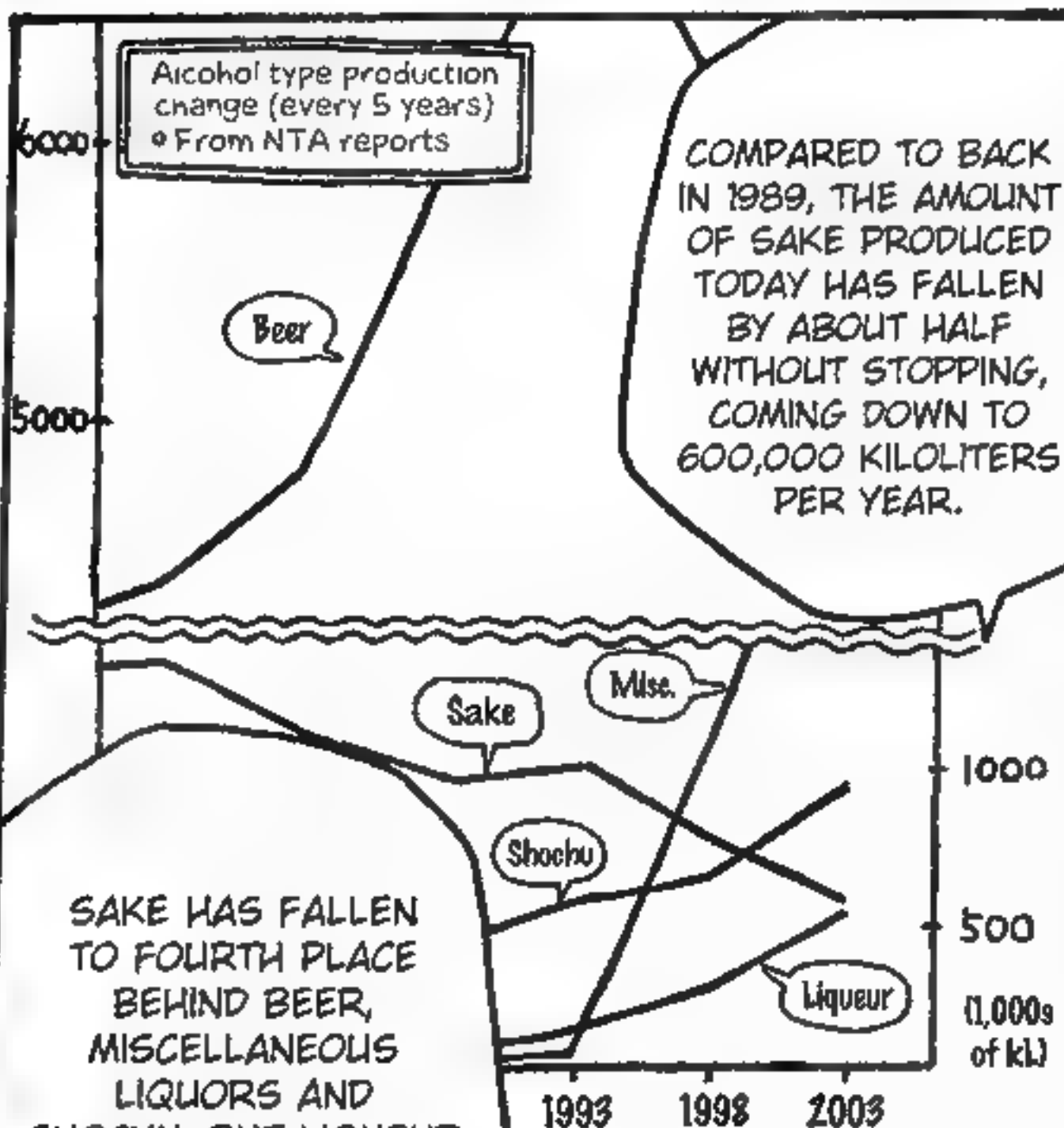
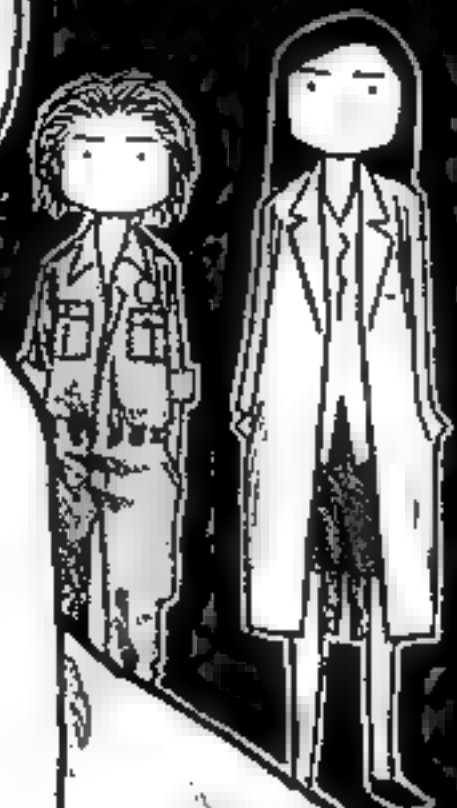


Ke'zou  
Itsuki

He's a  
professor  
at a certain  
agricultural  
university.  
I can't tell  
whether or  
not he's  
had botox  
injections  
and his  
wrinkles  
are just  
drawn on.

AMONG THOSE  
PRODUCED,  
THERE'S A  
CERTAIN TYPE  
THAT PASSES  
ITSELF OFF  
AS SAKE.

IT HAS A STABLE  
PRODUCTION OF  
ABOUT 30,000  
KILOLITERS  
ANNUALLY, AND  
IT'S MAINTAINED  
A CERTAIN  
POPULARITY.



Multiple  
parallel  
fermen-  
tation

This is a  
technique  
distinctive of  
sake where  
the koji mold  
turns the rice  
into sugar  
and then the  
yeast use  
the sugar  
to produce  
alcohol at  
the same  
time.

Starch  
into  
sugar



Sugar's  
so good!





The portion in the margin on this page is from "Nagasaki Mikan-san".

In the margin in volume 2, it said, "We'll be doing a Q&A corner," so we got a letter from someone from Nagasaki Prefecture with the pen name Nagasaki Mikan-san who wrote, "Why are the previews for the next volumes randomly made up?" Umm, the previews have written on them, "There's a chance the contents will change," so I don't think there's any problem with that. Yeah. However, you also wrote, "I read it from the volumes!" so it seems like you won't see this until around June 2006. I wish you'd read it when it's serialized in the magazine, too. Ah, I guess that doesn't need to be said.



This is just my personal opinion.

WHEN GOODS WERE SCARCE DURING AND AFTER THE WAR, SYNTHETIC SAKE WAS HIGHLY PRIZED,

Puff

BUT AS FAR AS I'M CONCERNED, I HAVE MY DOUBTS AS TO WHETHER IT'S NEEDED TODAY.

From the alcoholic tax law (roughly)

It can imitate refined sake, but it can't use more than 5% in weight of rice.

THAT'S PROBABLY WHAT'S IMPORTANT FROM THE SELLER'S POINT OF VIEW.

SYNTHETIC SAKE IS MADE CHEAPLY IN LARGE QUANTITIES, SO IT'LL SELL AS LONG AS IT'S BRANDED AS "SAKE-LIKE".

Unrelated

I'M TALKING ABOUT SYNTHETIC SAKE.

It began in the Meiji period.

It started to be produced on an industrial scale in the Taisho period.

It has synthetic sake written on it.

★ Sake has "refined sake" written on it.

IT'S A DRINK MADE IN THE LAB THAT'S COMPLETELY DIFFERENT FROM SAKE, BUT IT'S MADE TO RESEMBLE IT BY TAKING ALCOHOL AND ADDING VARIOUS THINGS TO IT, SUCH AS REFINED SAKE, STARCH SYRUP, FLAVOR ENHANCERS, ETC.

Mt. Fuji Geisha

Choice sake

YOU COULD JUST AVOID SYNTHETIC SAKE IF THAT WAS ALL THERE WAS, BUT AMONG THE SAKE THAT'S MADE AT A BREWERY, THERE'S SOMETHING CALLED "TRIPLE SAKE" THAT COMBINES SYNTHETIC SAKE WITH GENUINE SAKE. AFTER THE WAR, IT'S BEEN CONTINUED TO BE PRODUCED TO THIS DAY, AMOUNTING TO 100,000 KILOLITERS AS OF THE 2003 FISCAL PRODUCTION YEAR. AND THEN WHEN YOU ADD TO THAT THE 320,000 KILOLITERS OF TABLE SAKE PRODUCED ANNUALLY, YOU HAVE 420,000 KILOLITERS OUT OF THE TOTAL 610,000 KILOLITERS PRODUCED. AND SO, THE REMAINING 190,000 KILOLITERS, ROUGHLY A THIRD OF THE YIELD, CONSTITUTES THE FINE SAKE, WHICH ARE GIVEN SPECIFIC NAMES SUCH AS "DAIGINJOU" OR "JUNMAI GINJOU". THE WAY THINGS ARE NOW, I THINK IT'S SOMEWHAT DIFFICULT TO GET PEOPLE TO DEVELOP A FONDNESS FOR SAKE.

BUT WHAT ABOUT FROM OUR POINT OF VIEW AS THE CONSUMERS? YOU'D UNDERSTAND RIGHT AWAY IF YOU COMPARE THEM, BUT THE TASTE OF SYNTHETIC SAKE IS A GREAT DEAL INFERIOR TO SAKE. IT'S NOT A PROBLEM IF YOU'RE AWARE OF THAT BUT STILL CHOOSE IT FOR ECONOMIC REASONS, BUT FOR PEOPLE WHO UNKNOWINGLY DRINK IT FOR THE FIRST TIME AND EQUATE THAT TASTE WITH "SAKE", I'M WORRIED THAT THEY WOULD HAVE THAT SAME IMPRESSION TOWARDS GENUINE SAKE, AND THAT THEY MIGHT TAKE THAT SORT OF ATTITUDE TOWARDS SAKE AFTER THAT.

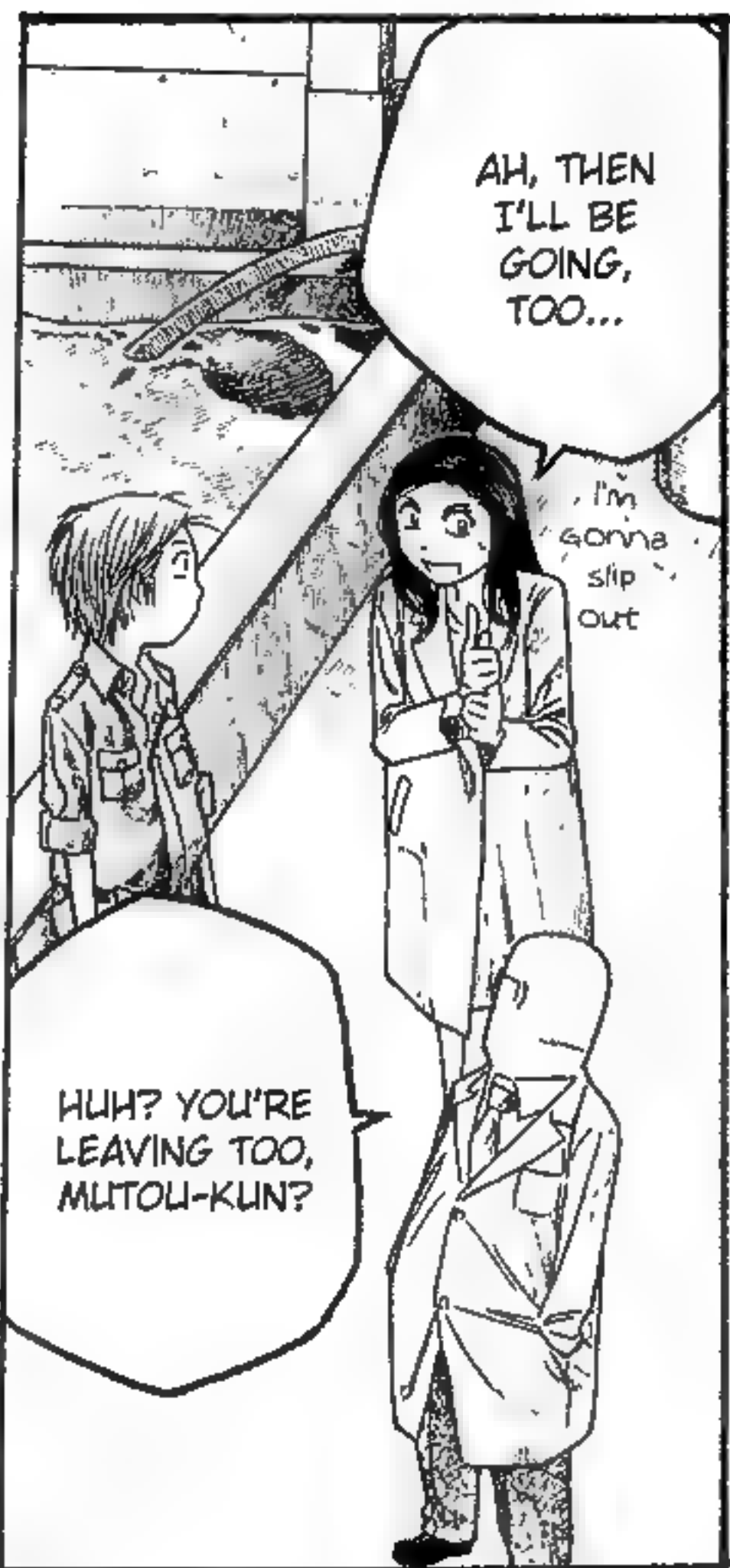






SO I  
THOUGHT I'D  
SWING BY THE  
EMPLOYMENT  
OFFICE AT  
LEAST ONCE...

WELL,  
THIS IS THE  
SUMMER OF  
MY THIRD  
YEAR AT THIS  
SCHOOL,



AH, THEN  
I'LL BE  
GOING,  
TOO...

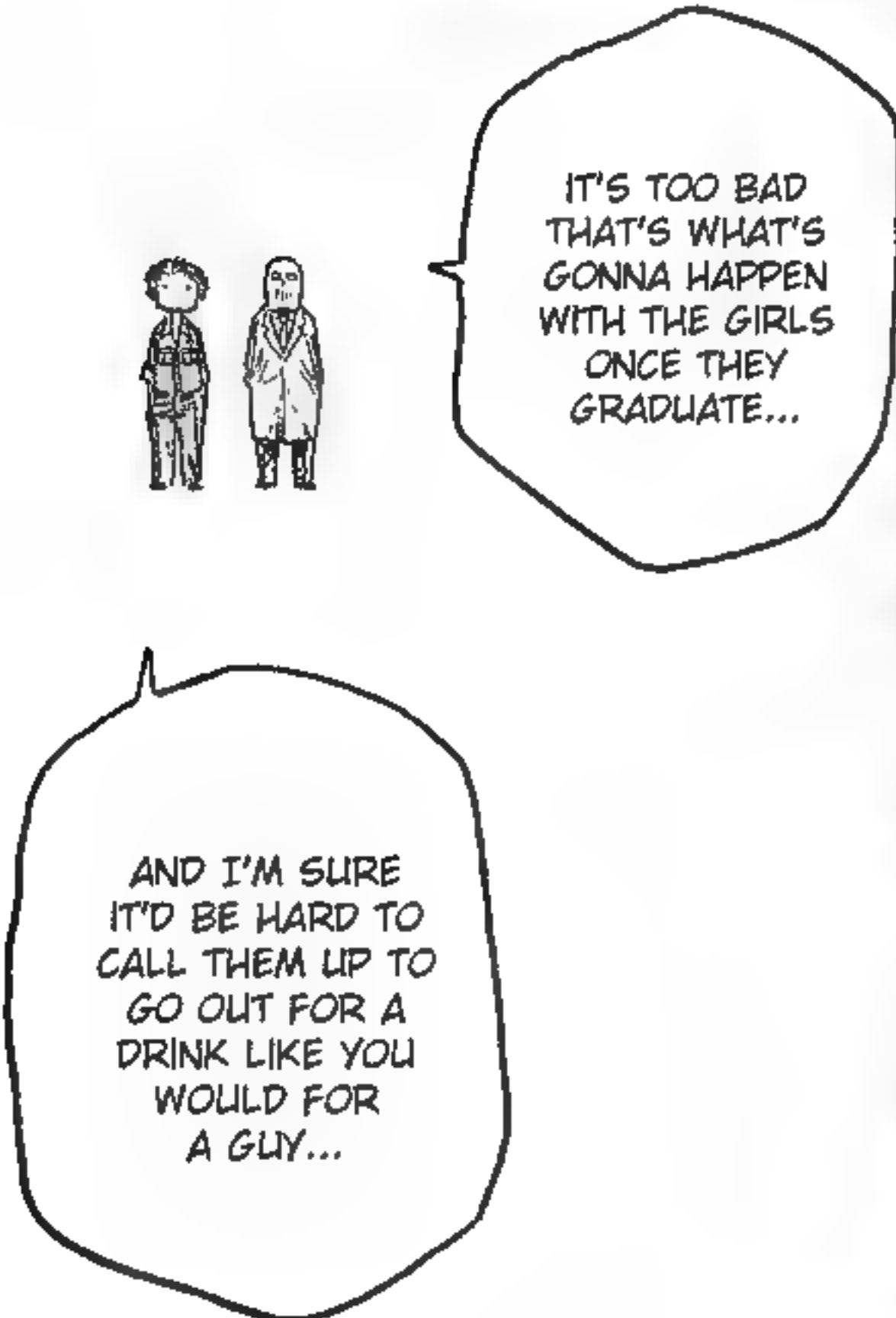
I'm  
gonna  
slip  
out

HUH? YOU'RE  
LEAVING TOO,  
MITOU-KUN?



HAHA!  
NOTHING'S  
SET IN  
STONE YET.

WHAT?  
AREN'T  
YOU GOING  
ON TO BE A  
GRADUATE  
STUDENT?



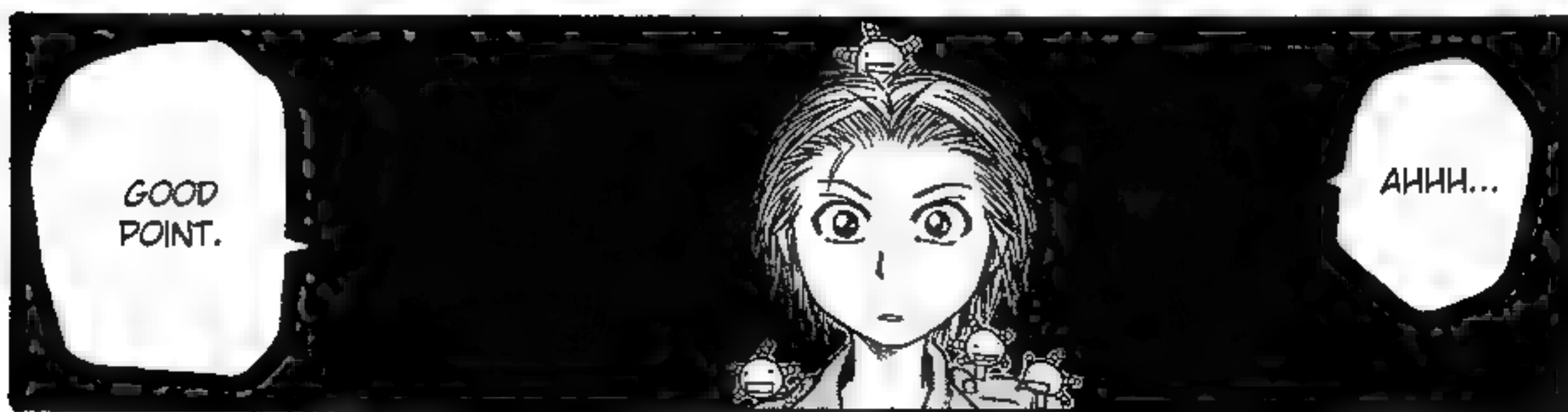
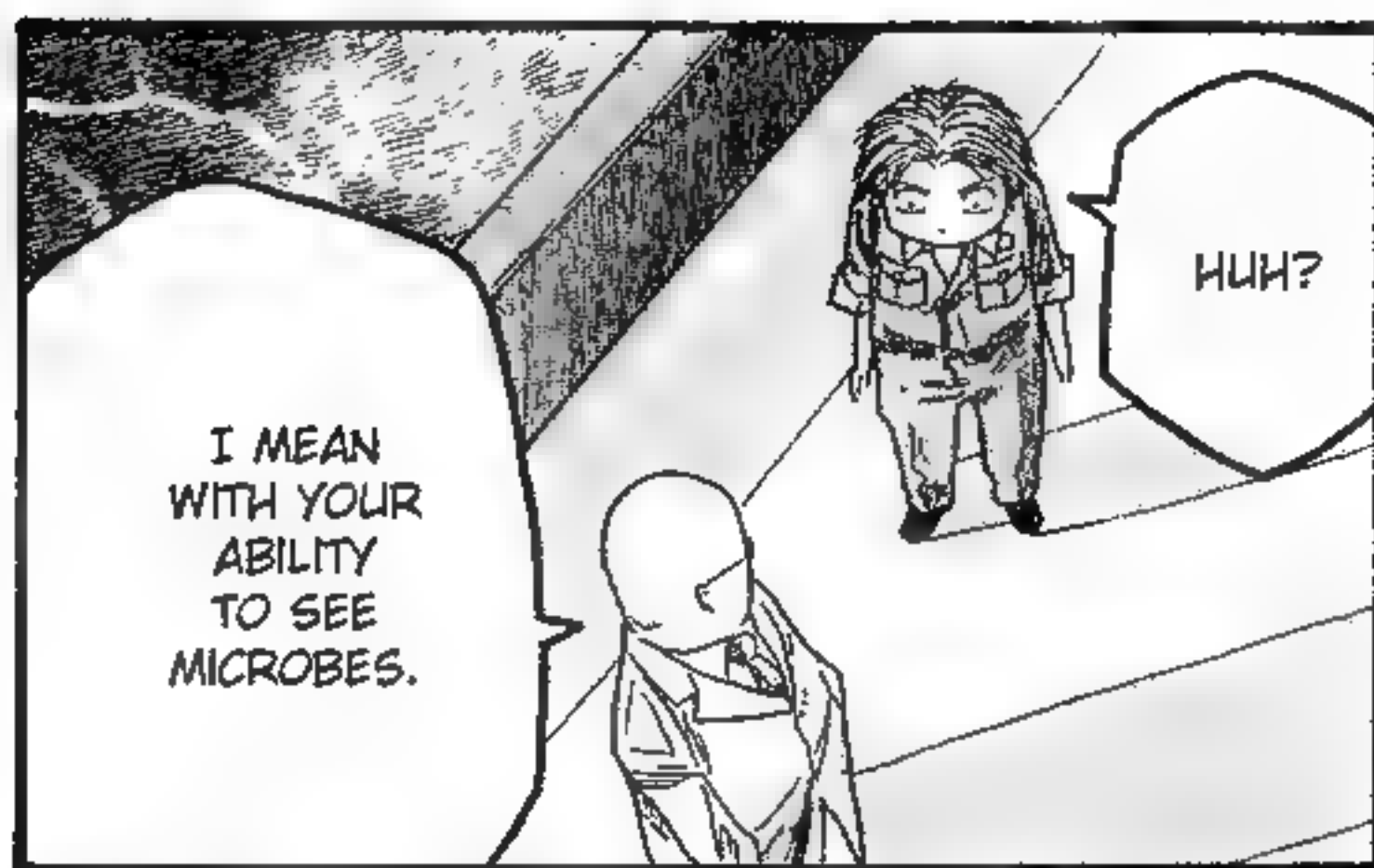
IT'S TOO BAD  
THAT'S WHAT'S  
GONNA HAPPEN  
WITH THE GIRLS  
ONCE THEY  
GRADUATE...

AND I'M SURE  
IT'D BE HARD TO  
CALL THEM UP TO  
GO OUT FOR A  
DRINK LIKE YOU  
WOULD FOR  
A GUY...



THEN I'LL  
SEE YOU  
GUYS LATER.

HAVE A  
GOOD NIGHT!

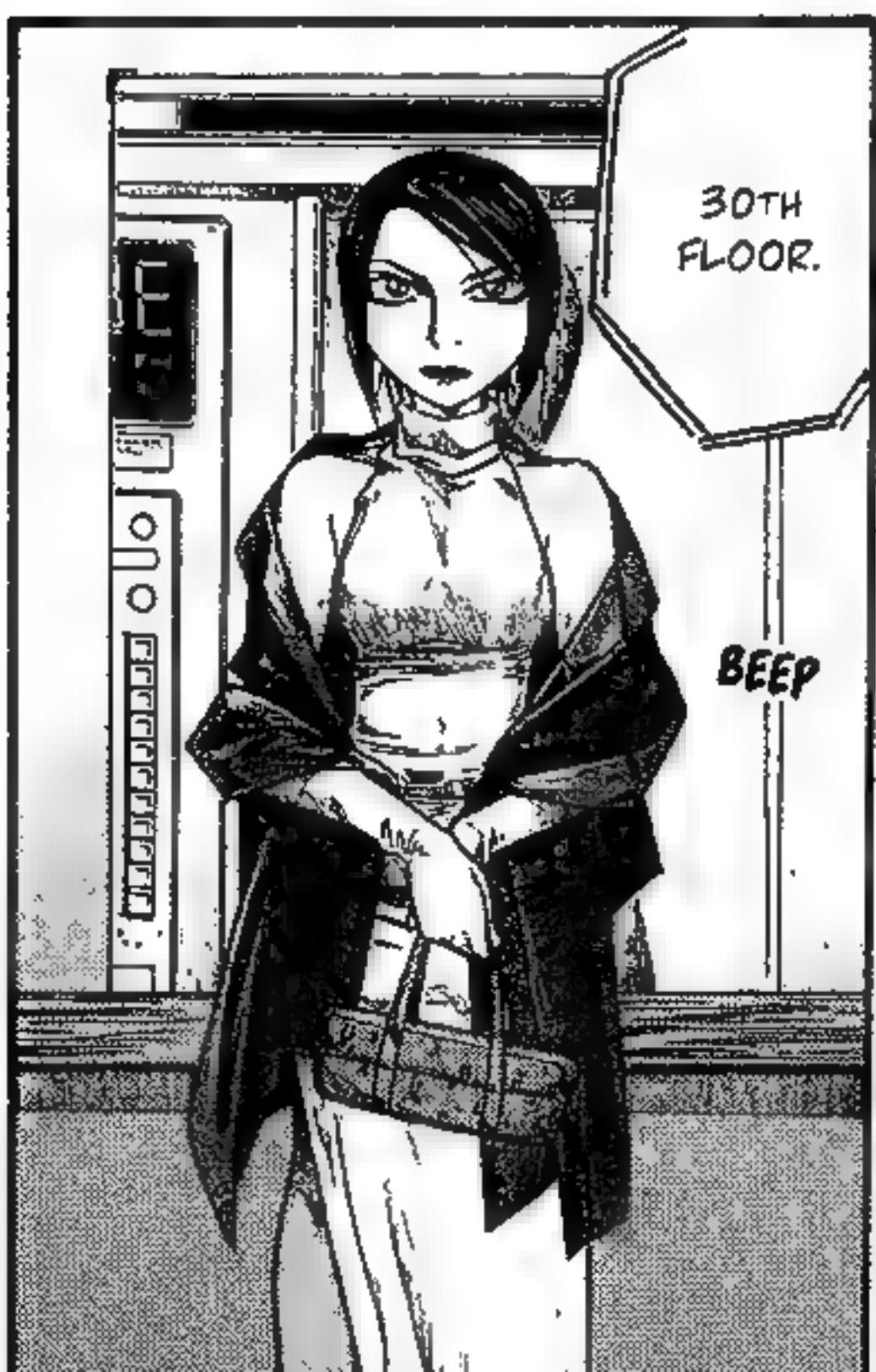
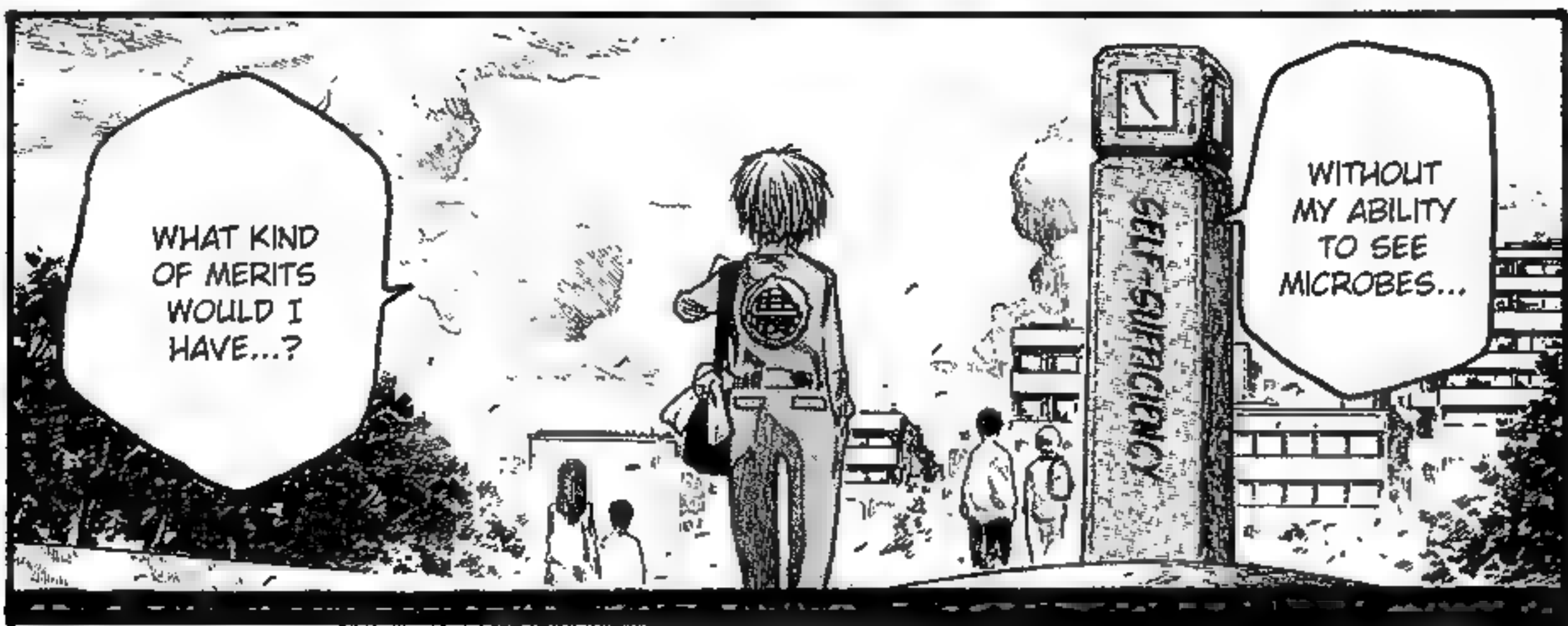






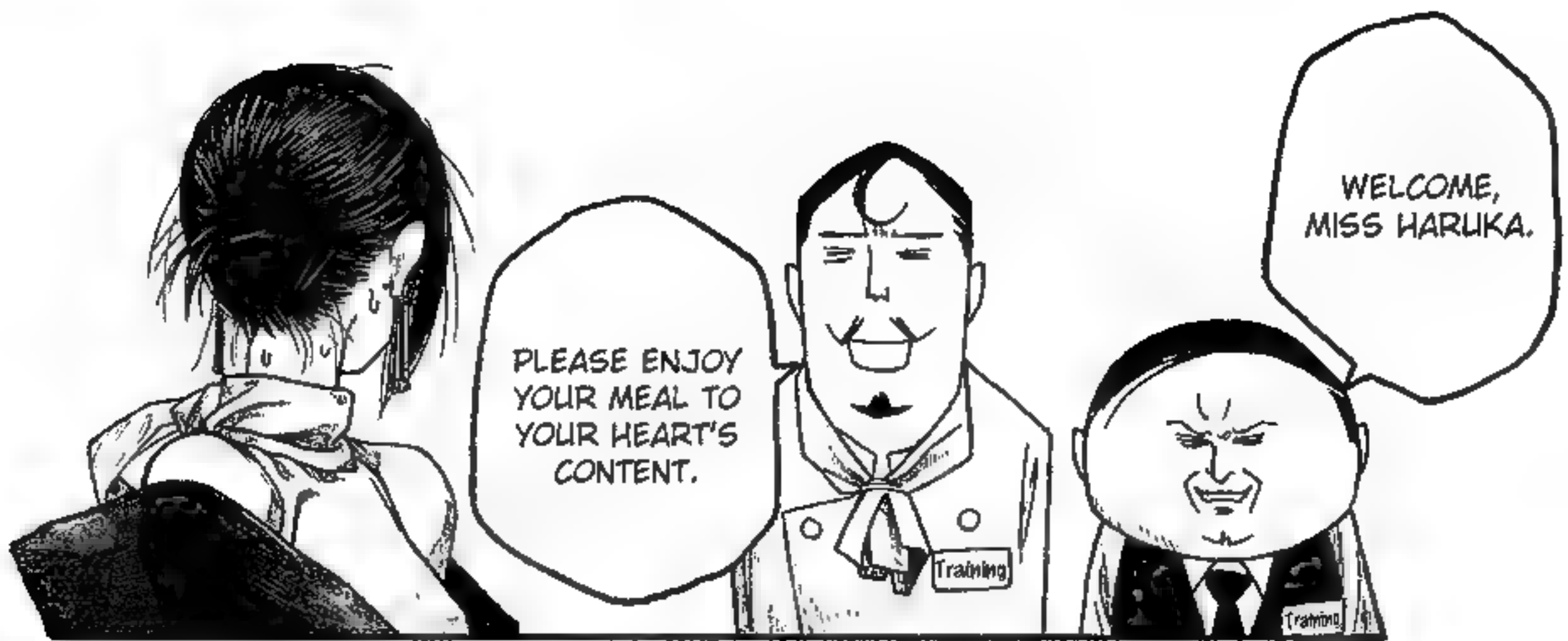
**Jumpsuit**

At the co-op at a certain agricultural university, they have things like jumpsuits, tabi boots, lab coats, low-heel shoes, outlet adapters used all over the world, and even boxer shorts



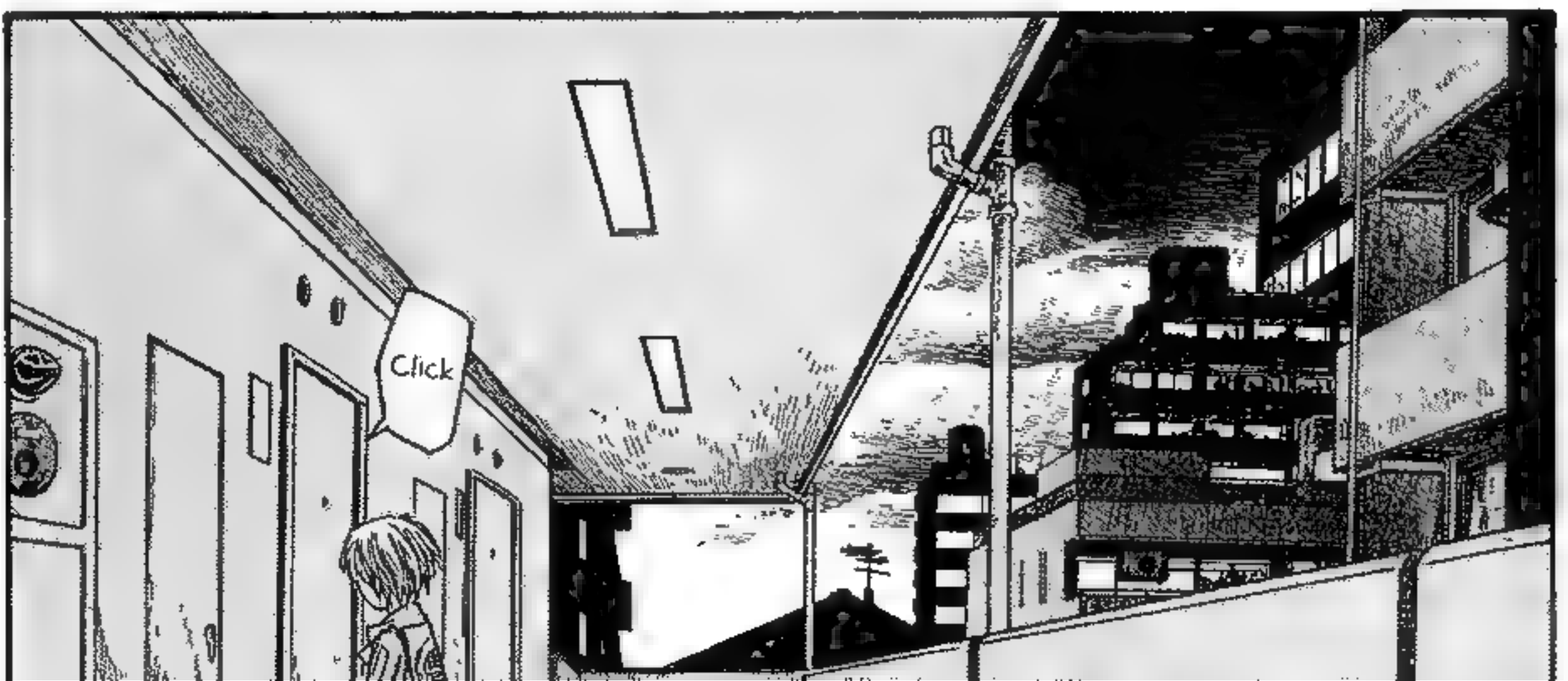




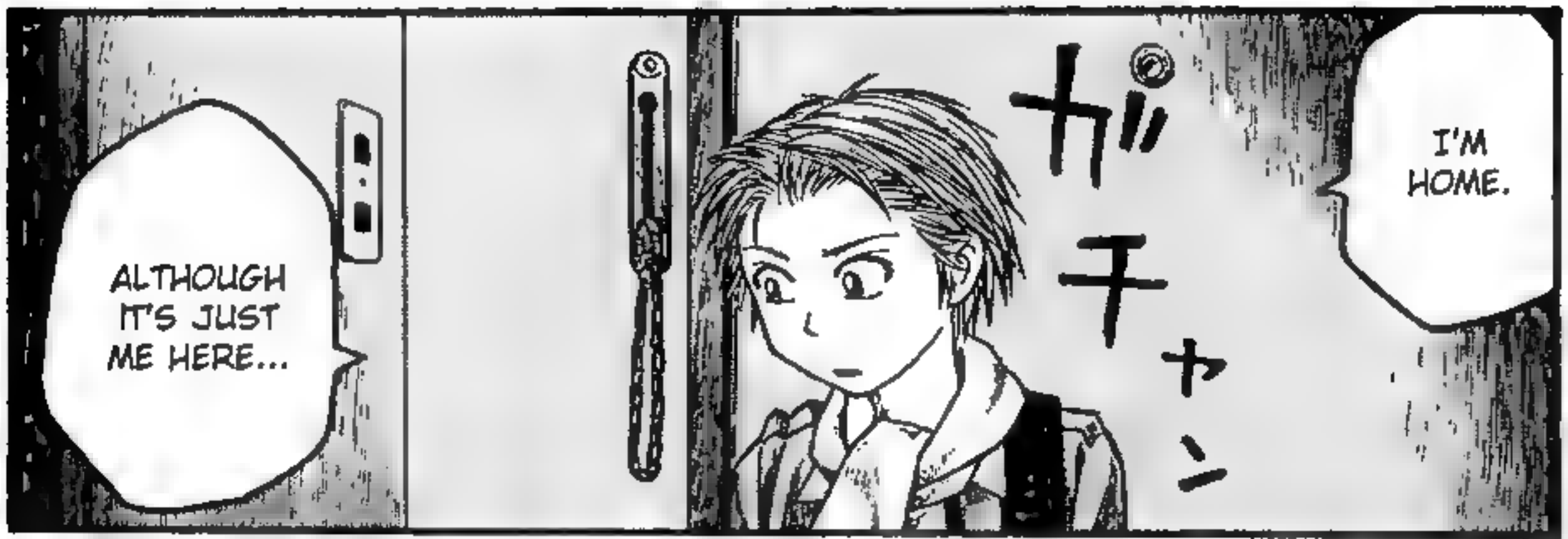


Kaoru  
M'sato  
(top) and  
Takuma  
Kawahama  
(bottom)

They're  
second-  
years  
They're  
currently  
working so  
they can  
treat the  
first-years,  
so they're  
in training.



Come to think of it, when the first volume was released, some of them were distributed without the wraparound book sash. If there are any readers or bookstores that want it, please contact the editing department. They'll be sent in order of request. (Ed.)



112





Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

HARUKA  
HASEGAWA-  
CHAN,  
RIGHT?



YOU'RE

"Haruka 14". Is that bad?  
Yes, I'd say so

HMMM...  
IF YOU DON'T  
LIKE THE FOOD  
AT THIS HOTEL,  
THERE ISN'T  
MUCH ELSE THAT  
WOULD BE TO  
YOUR LIKING.

I DON'T  
WANT ANY.  
NONE OF  
IT TASTES  
ANY GOOD.

I DON'T REALLY  
UNDERSTAND  
WHAT'S GOING ON,  
BUT YOU'RE NOT  
GOING TO EAT  
EVEN THOUGH  
THIS IS YOUR  
FATHER'S PARTY?

WHO ARE  
YOU, SIR?

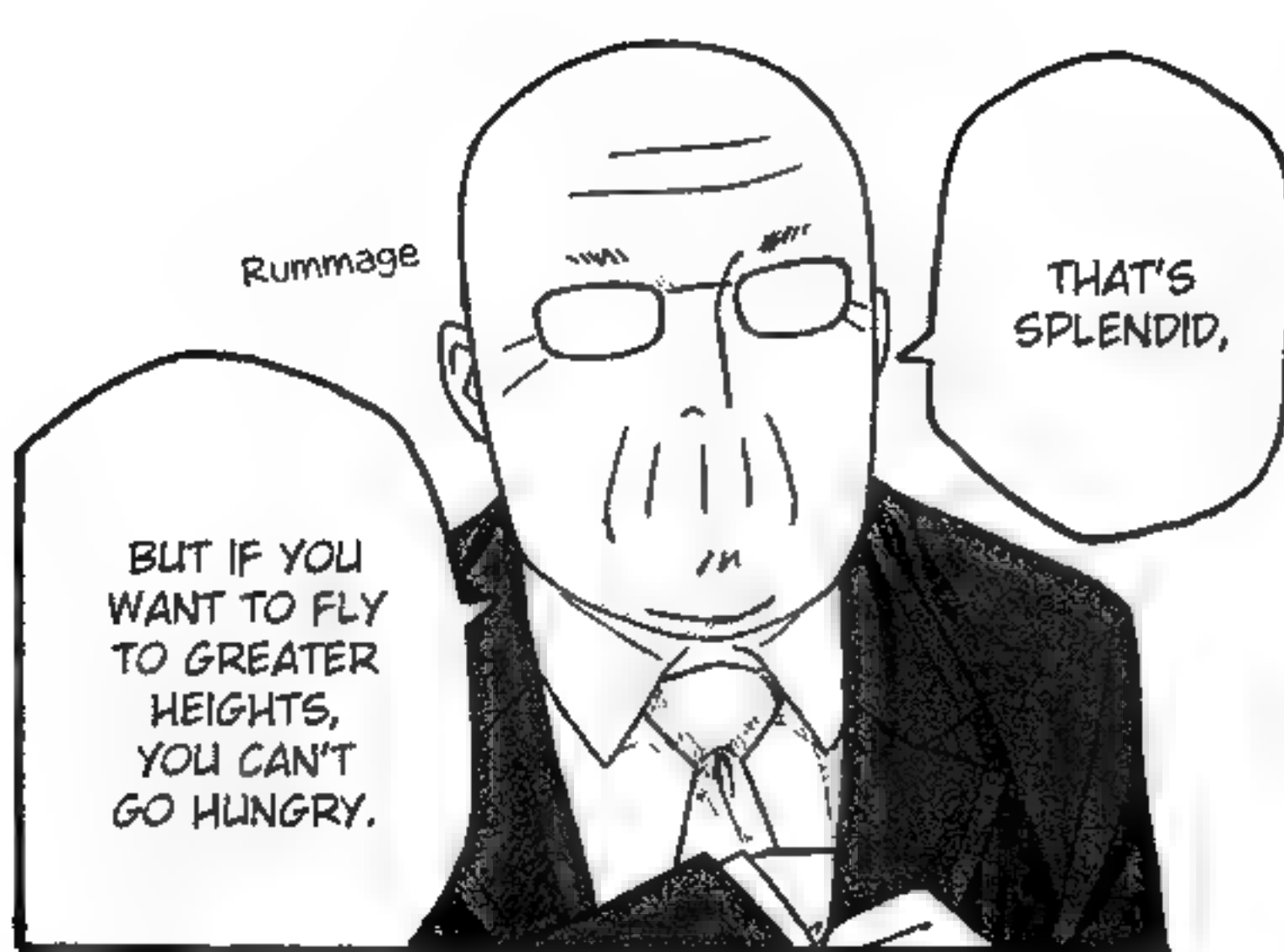
I'M PRETTY  
BORED TOO, SO  
I WAS THINKING  
ABOUT LEAVING  
ONCE I HAD MY  
FILL OF THE FOOD.

I'M  
SOMETHING  
LIKE A FRIEND  
OF A FRIEND  
OF A FRIEND  
OF YOUR  
FATHER'S.

DO YOU  
WORK WITH  
MY DAD?

This story is Fiction. However, the interview in  
the March 2006 issue of Monthly PaFu is real.





BUT IF YOU  
WANT TO FLY  
TO GREATER  
HEIGHTS,  
YOU CAN'T  
GO HUNGRY.

THAT'S  
SPLENDID,

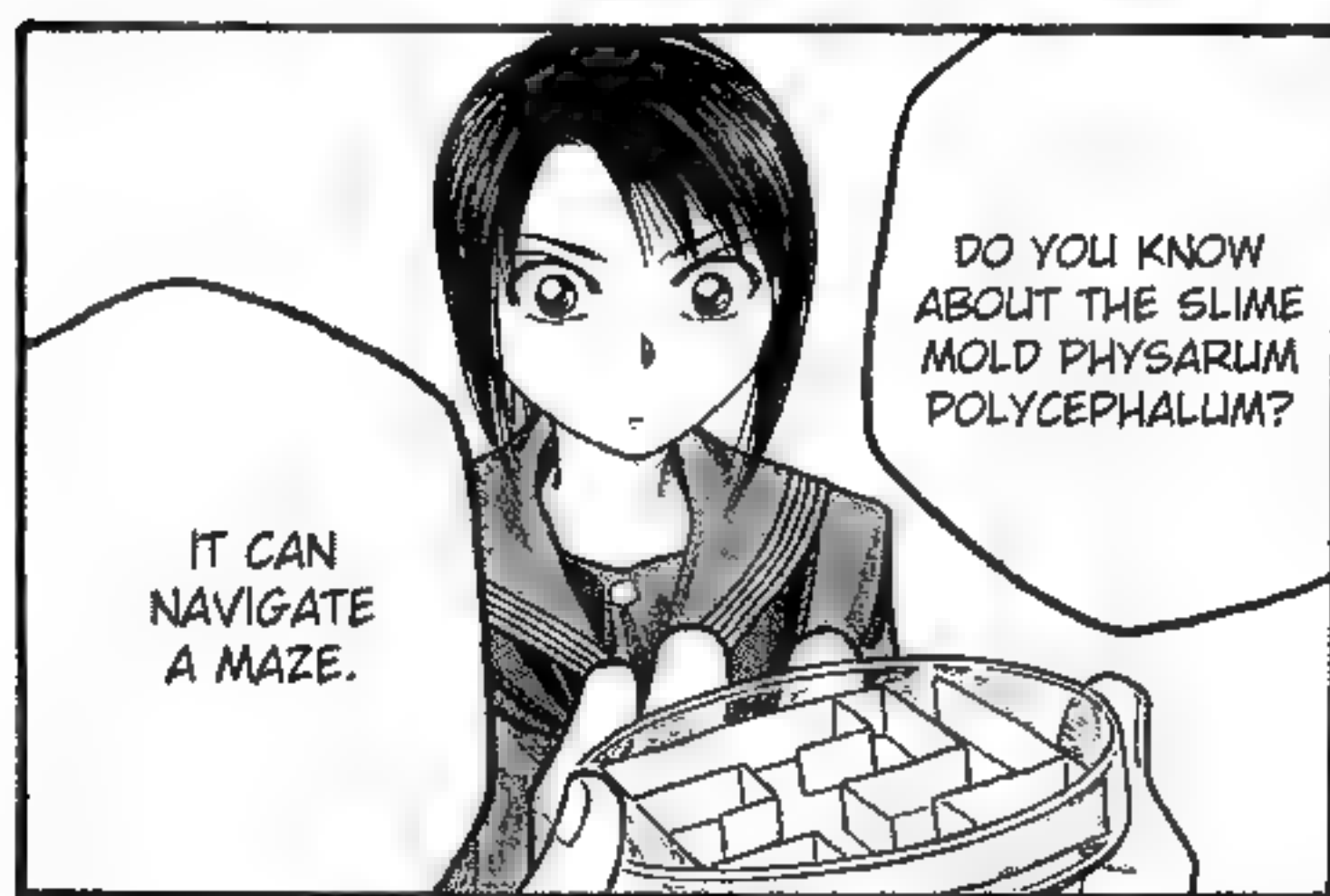


I MAY BE A  
CAGED BIRD  
RIGHT NOW,

BUT SOMEDAY,  
I'M GOING TO  
MAKE MY WAY  
OUTSIDE AND  
FLY TO MUCH  
GREATER  
HEIGHTS.

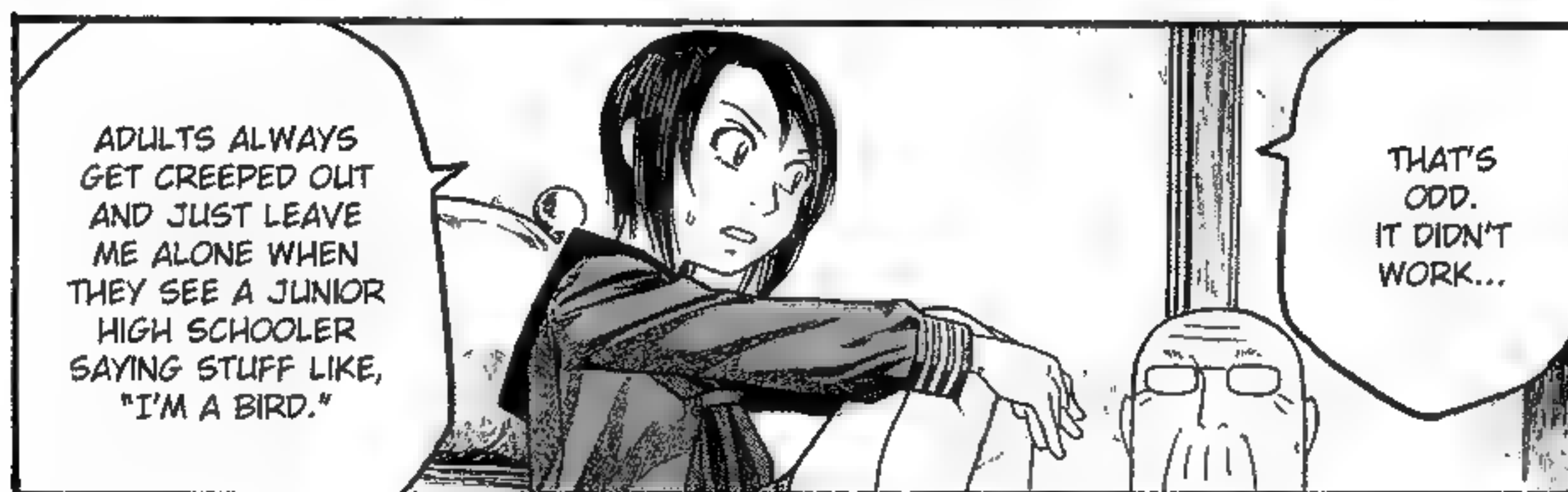


Haruka  
Hasegawa  
This may be  
out of the  
blue, but  
incidentally,  
the large  
collar on a  
sailor suit is  
used to pull  
up behind  
a sailor's  
head so  
they can  
make out  
what people  
are saying  
on the deck  
of a ship  
in strong  
winds



IT CAN  
NAVIGATE  
A MAZE.

DO YOU KNOW  
ABOUT THE SLIME  
MOLD *PHYSARUM  
POLYCEPHALUM*?



ADULTS ALWAYS  
GET CREEPED OUT  
AND JUST LEAVE  
ME ALONE WHEN  
THEY SEE A JUNIOR  
HIGH SCHOOLER  
SAYING STUFF LIKE,  
"I'M A BIRD."

THAT'S  
ODD.  
IT DIDN'T  
WORK...



*Physarum  
polyceph-  
alum*  
This is  
a true  
slime mold.  
It sounds  
like the title  
of a robot  
manga, but  
it's an easy  
mold to  
culture that  
will be at  
your beck  
and call if  
you give it  
some food.



I'M BETTER AT  
CREEPING OUT  
ADULTS THAN  
YOU ARE.

UNFORTUNATELY  
FOR YOU,

The author gave a speech at the 20th symposium of the Kanto branch of the Mycological Society of Japan. The editing department is still considering whether to give a report on it or not.

# 農物語

TALES OF AGRICULTURE

AS A SIGN  
OF OUR  
FRIENDSHIP,  
I'LL GIVE  
YOU THAT  
PETRI DISH.

HAHAHA!  
I DON'T NEED  
SOMETHING  
LIKE THIS.

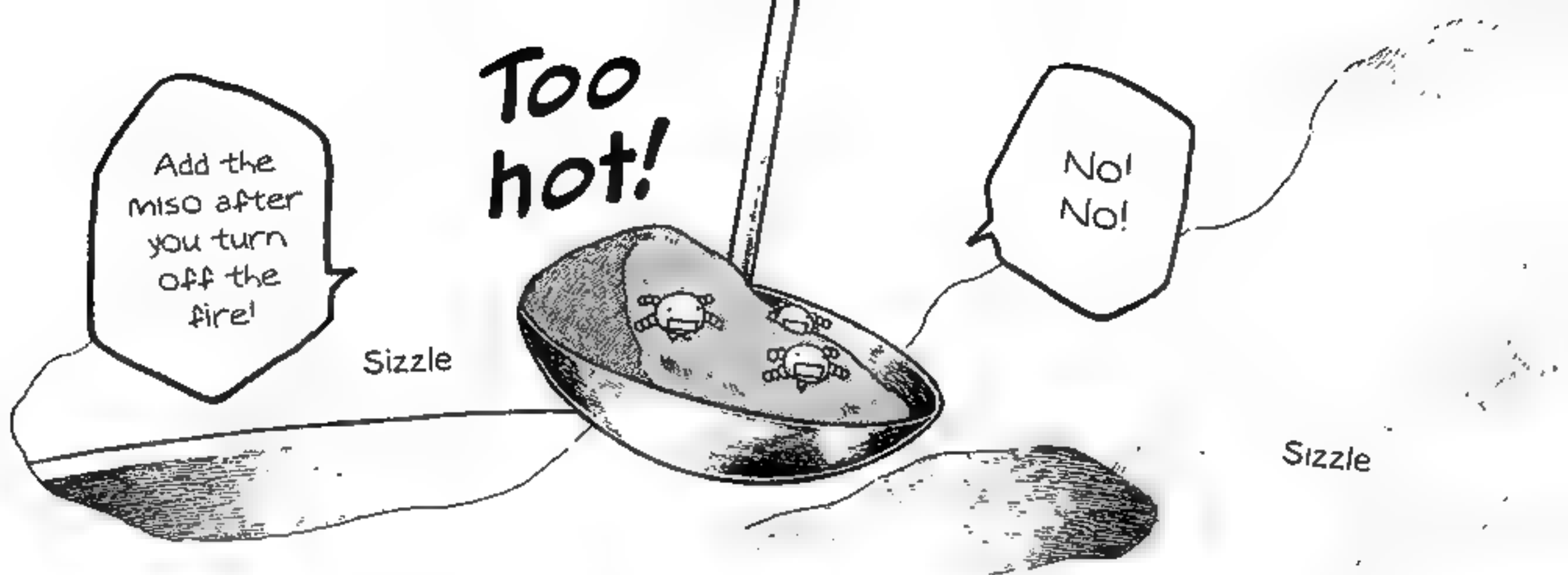


Keizou  
Itsuki

He's a  
professor  
at a certain  
agricultural  
university.  
I've been  
asked if he  
was based  
on anyone,  
but he isn't.

## CH. 31: TEAMWORK





A sojia  
Even if it's surrounded by salt, it's a cool guy that brews like it's nothing.



Tadayasu Sawaki  
He's the main character and he can see microbes for some reason. The author finds it very hard to draw his hair, so he's a character that takes a lot of time.



**Surstrom-  
ming**  
This is  
canned  
herring from  
Sweden.  
It's  
pretty big.  
Apparently  
the author  
never wants  
to eat it  
again.







AH...  
MY DEEPEST  
APOLOGIES  
FOR THIS.

THROW  
THEM OUT  
AT ONCE.

Gaaah!  
Heeey!

THIS  
RESTAURANT  
SURE HAS  
FALLEN.



WHAT  
ARE YOU  
SAYING!?  
THE PLACE IS  
RESERVED  
FOR  
TONIGHT!

W A  
YEAH!  
WE'RE NOT  
EMPLOYEES  
ANYMORE!  
WE'RE GUESTS!  
BRING US SOME  
MENUS!

A  
GET REAL! DO  
YOU THINK I'LL  
ACCEPT THIS IF  
I DON'T GET TO  
TRY AT LEAST  
ONE OF THE  
DISHES!?



WELL, WHY  
NOT JUST LET  
IT SLIDE, SIR?

HARUKA!



AT LEAST  
IT CUTS BACK  
ON HOW STIFF  
THIS PLACE IS.

GIVE THOSE  
TWO SOME  
MENUS.



I DON'T MIND.  
THAT HAPPENED  
BECAUSE OF ME.

AND BESIDES, IT'S  
NOT LIKE WE'RE  
HAVING A PARTY  
OR A FAMILY  
GATHERING, SO IT  
MAKES NO SENSE  
TO RESERVE THE  
WHOLE PLACE.



Kaoru  
Misato

He's a  
second year  
He really  
loves  
to drink  
espec ally  
if it's sake  
made from  
chewed rice.  
Although  
he's about  
20 years  
old, it's a  
mystery why  
he loves to  
drink so  
much.



Takuma Kawahama  
He's a second-year  
For what it's worth, he grew up abroad. He really loves insects, but he hasn't made the best use of that knowledge yet

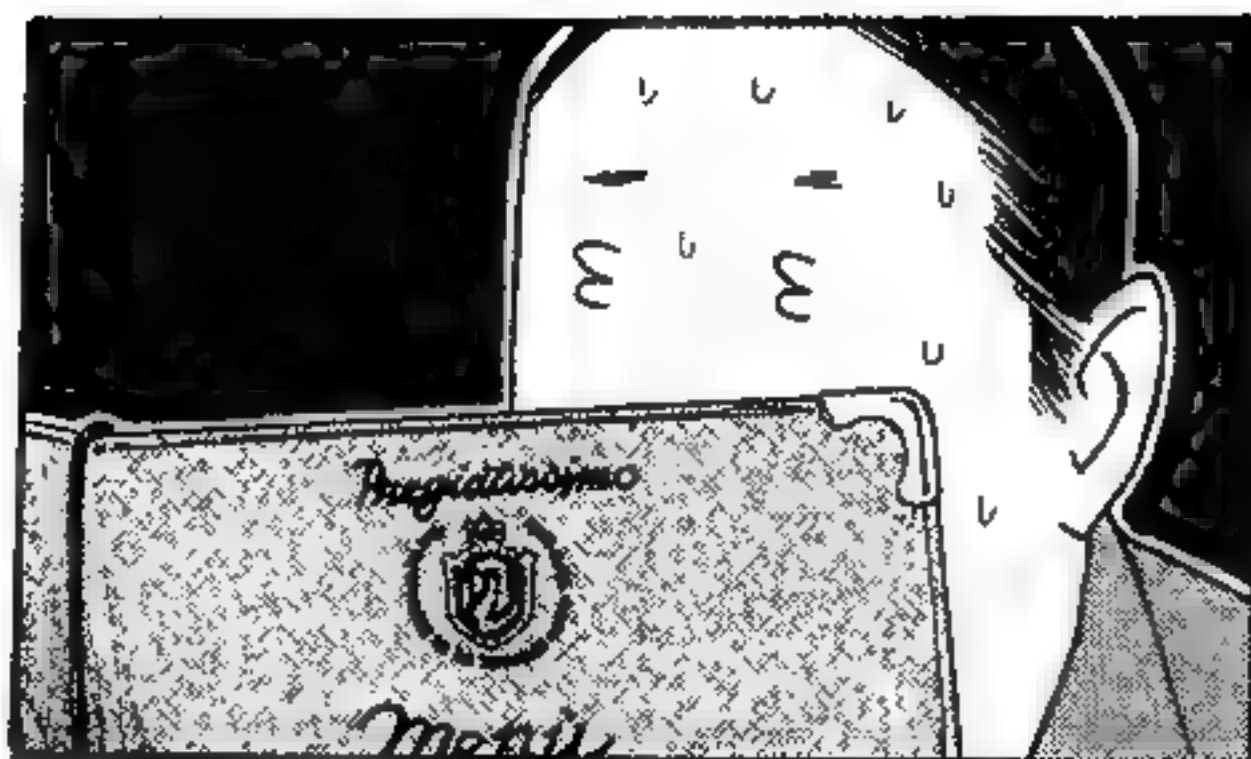


Wow, what wretches

TWO DRAFTS AND MIXED NUTS...

ISN'T ONE BEER ENOUGH...?

...GIVE THOSE TWO THE SAME THING I'M HAVING.



APPETIZERS ARE 8,000 YEN?

THIS RESTAURANT IS INSANE.



ISN'T IT ABOUT TIME, HARUKA?

DROP OUT OF COLLEGE THIS SUMMER.



ARE THEY STUDENTS FROM YOUR SCHOOL?

YEAH, THEY'RE IDIOTS TAKING PROFESSOR ITSUKI'S PRELIMINARY SEMINAR.





THAT INCLUDES  
UNTIL I LEAVE  
COLLEGE, SO  
I'M FREE TO DO  
WHAT I WANT.

I NEVER SAID  
TO GO ON TO  
GET YOUR  
DOCTORATE.



I'LL ABIDE BY  
OUR ORIGINAL  
AGREEMENT.

DIDN'T YOU  
SAY THAT I  
COULD DO  
WHAT I WANT  
UNTIL I LEAVE  
COLLEGE?



YOU WENT  
TO MY ALMA  
MATER FROM  
KINDERGARTEN  
THROUGH HIGH  
SCHOOL, SO  
WHY DID YOU  
FORSAKE IT  
FOR SOME  
AGRICULTURAL  
UNIVERSITY!?

I DON'T  
WANT TO  
PLAY WORD  
GAMES  
WITH YOU!



N-NOW,  
NOW, SIR...

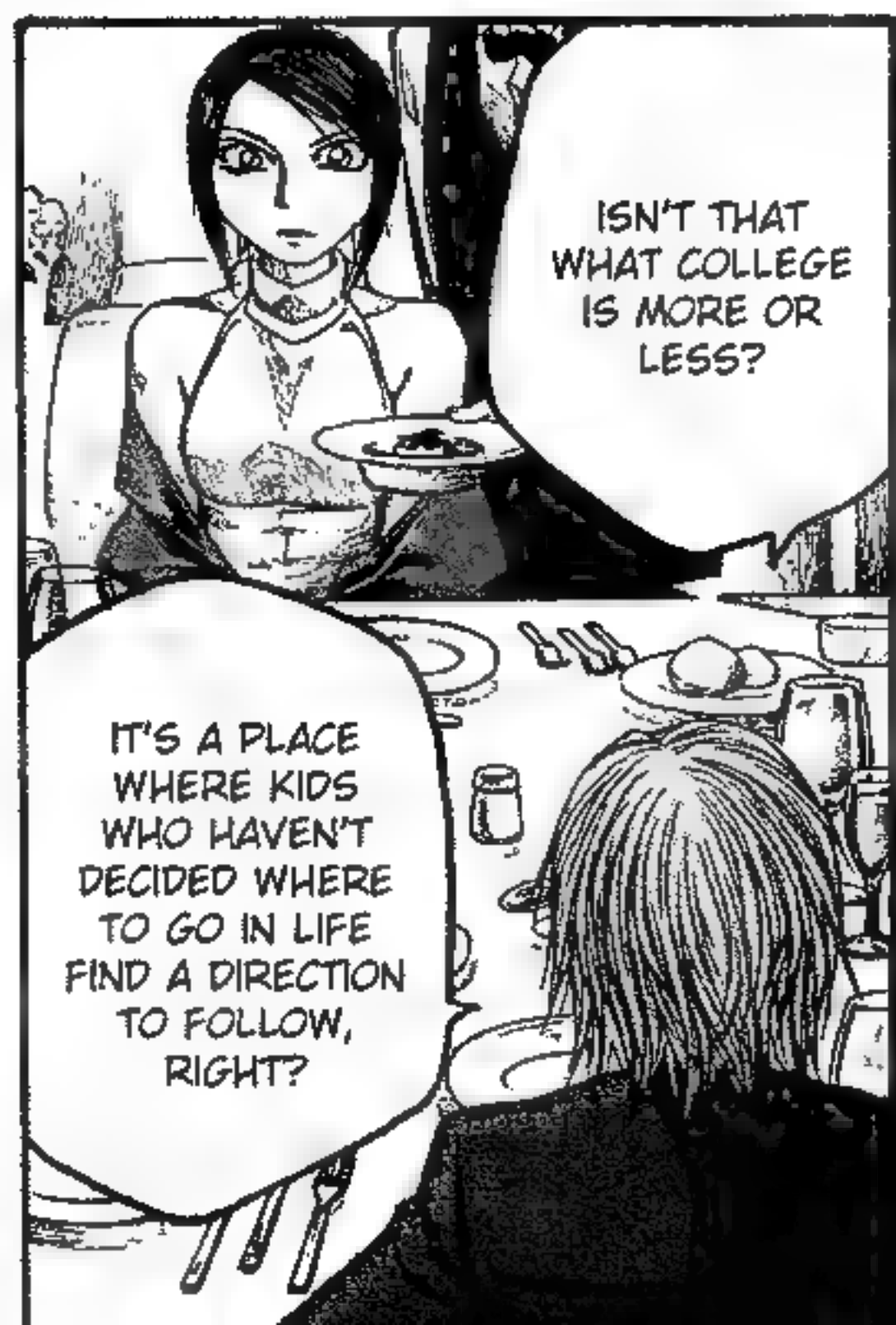
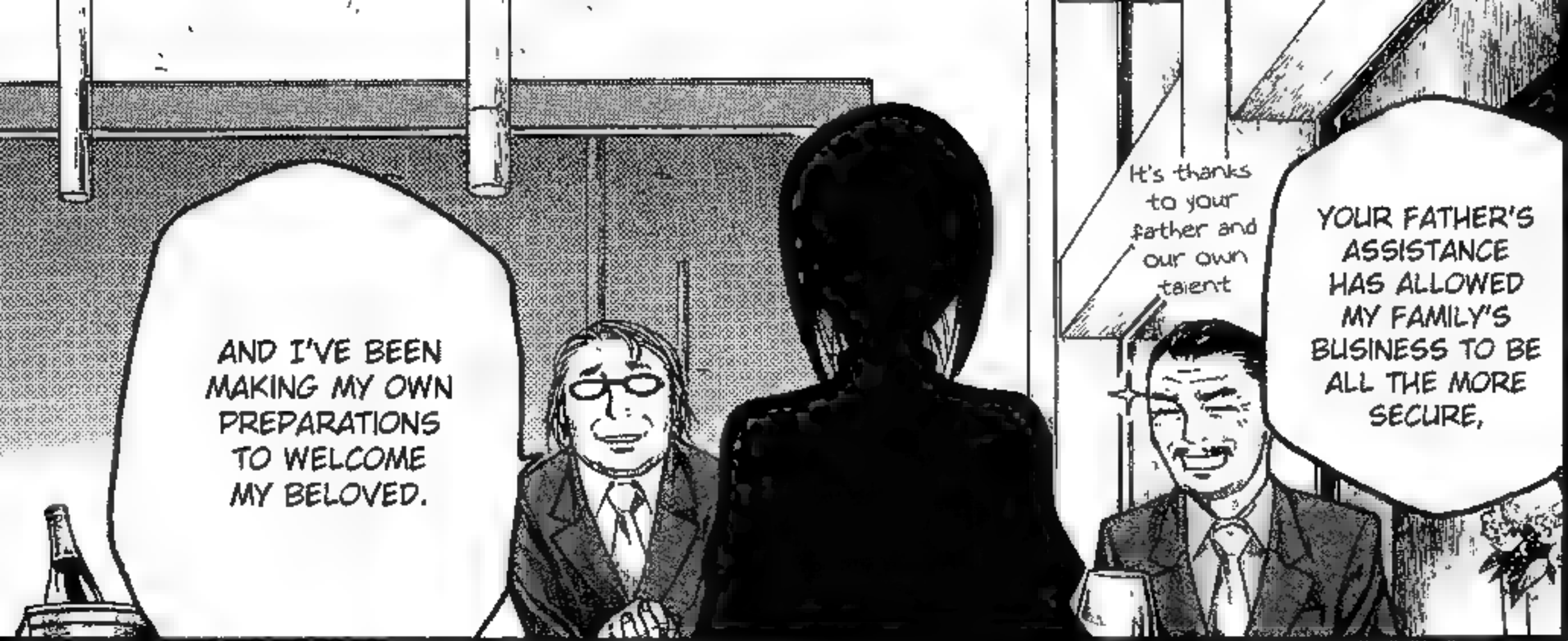
DO YOU  
MIND IF I  
CHIME IN,  
TOO?



Thank you, fellow  
researcher

BESIDES, YOU  
NORMALLY  
DRESS LIKE  
A PROSTITUTE  
WHEN YOU GO  
OUTSIDE!

IT'S SHAMEFUL...  
HAVE YOU EVER  
CONSIDERED  
HOW RYUUTA-KUN  
FEELS ABOUT IT!?







I WOULDN'T SAY THAT. IF SHE HANGS AROUND A WEIRDO LIKE HIM, IT'LL BROADEN HER HORIZONS.

ALTHOUGH I HAVE TO HAND IT TO HIS WIDE RANGE OF CONNECTIONS AND THE CAREER HE'S HAD...

IF ONLY PROFESSOR ITSUKI HADN'T COAXED HER INTO THIS...



I'M GOING TO THE POWDER ROOM. I'LL BE RIGHT BACK.

HARUKA!



TO THE BATHROOM.

COME WITH ME

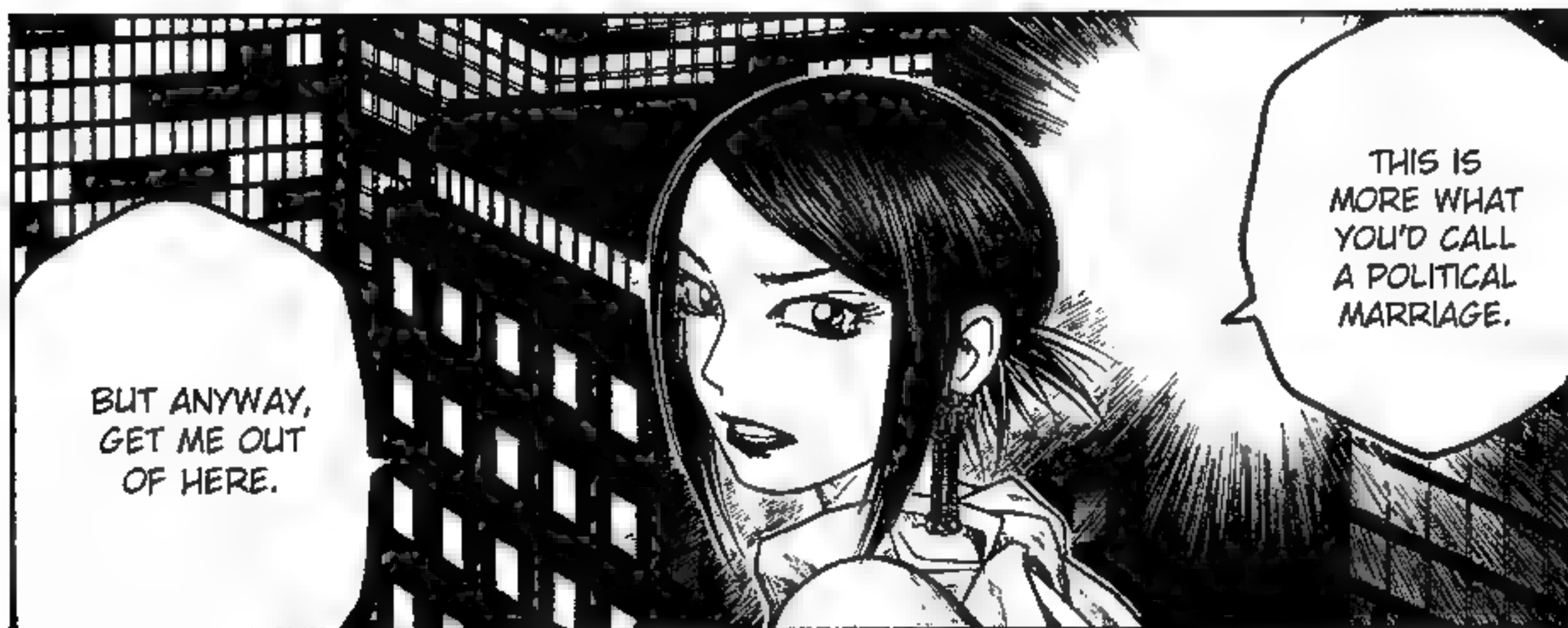
Bam

Huh?



I WON'T FORGIVE ANY INSULTS AIMED AT PROFESSOR ITSUKI!

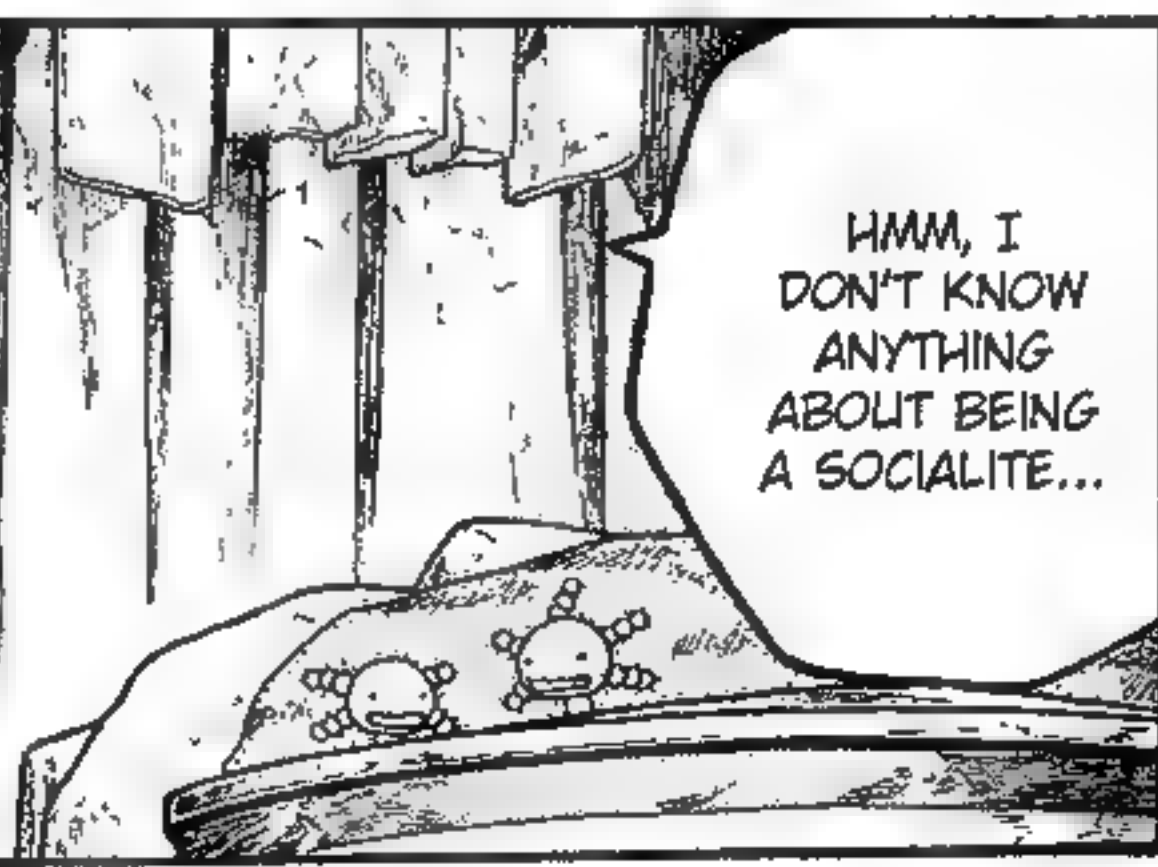
HE'S MUCH MORE OF A ROLE MODEL TO ME THAN EITHER OF YOU!





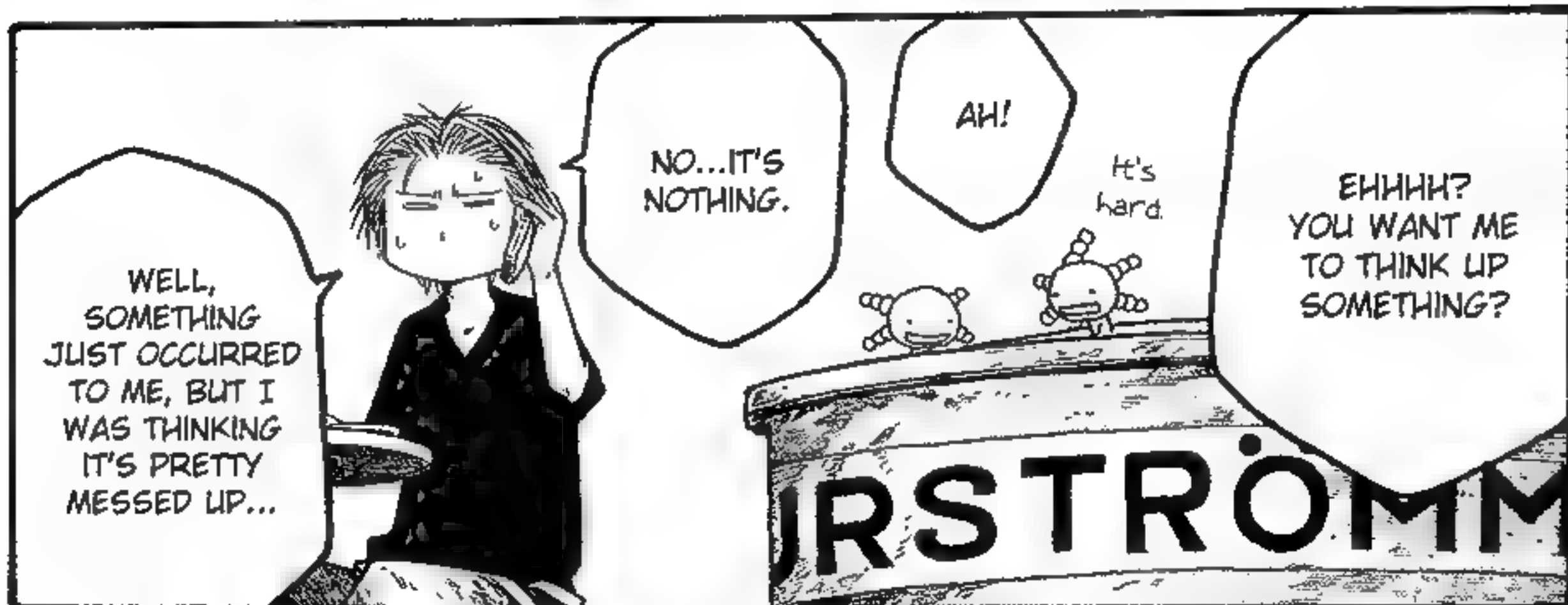


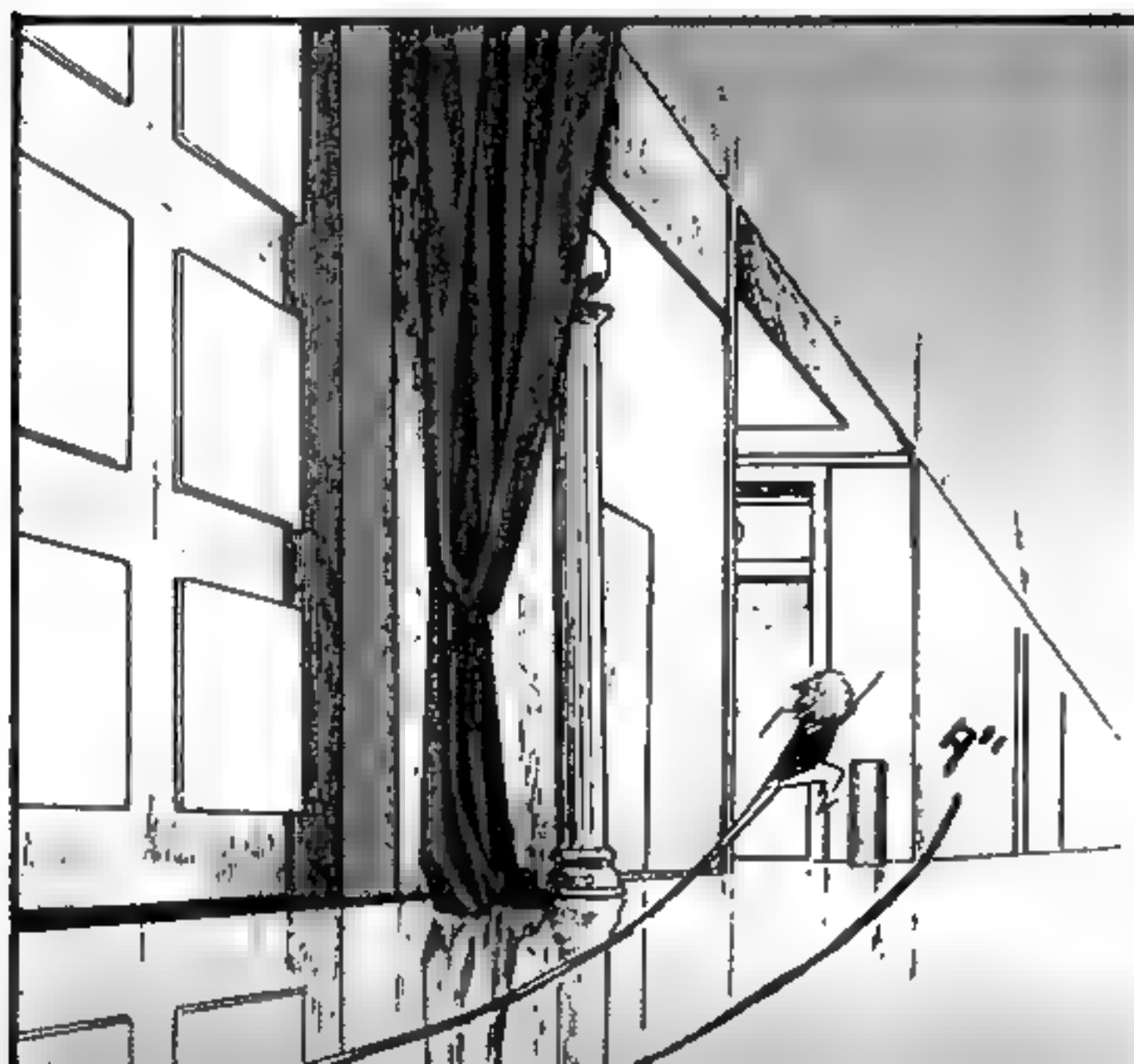
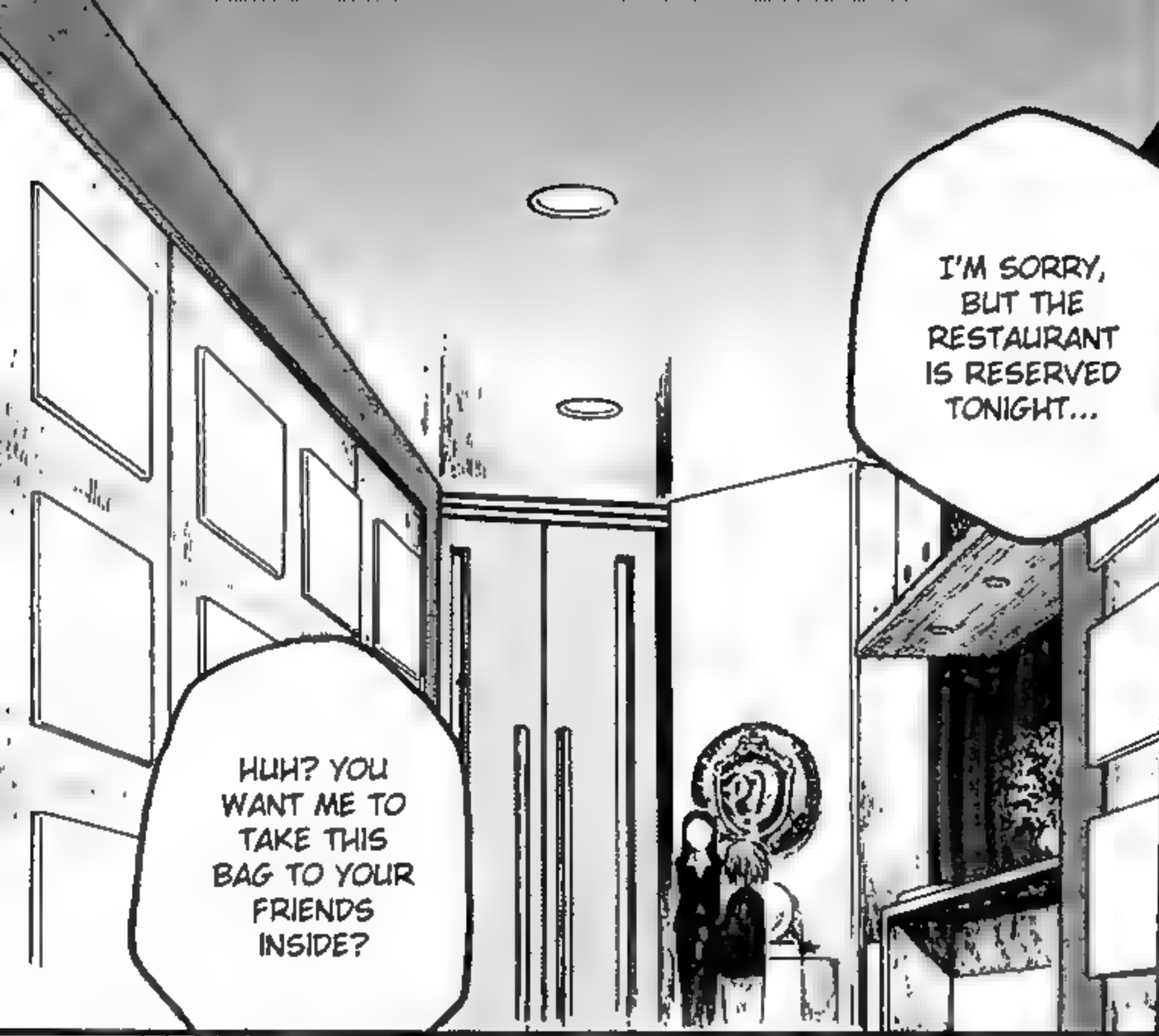
E. chevalieri and katsuobushi



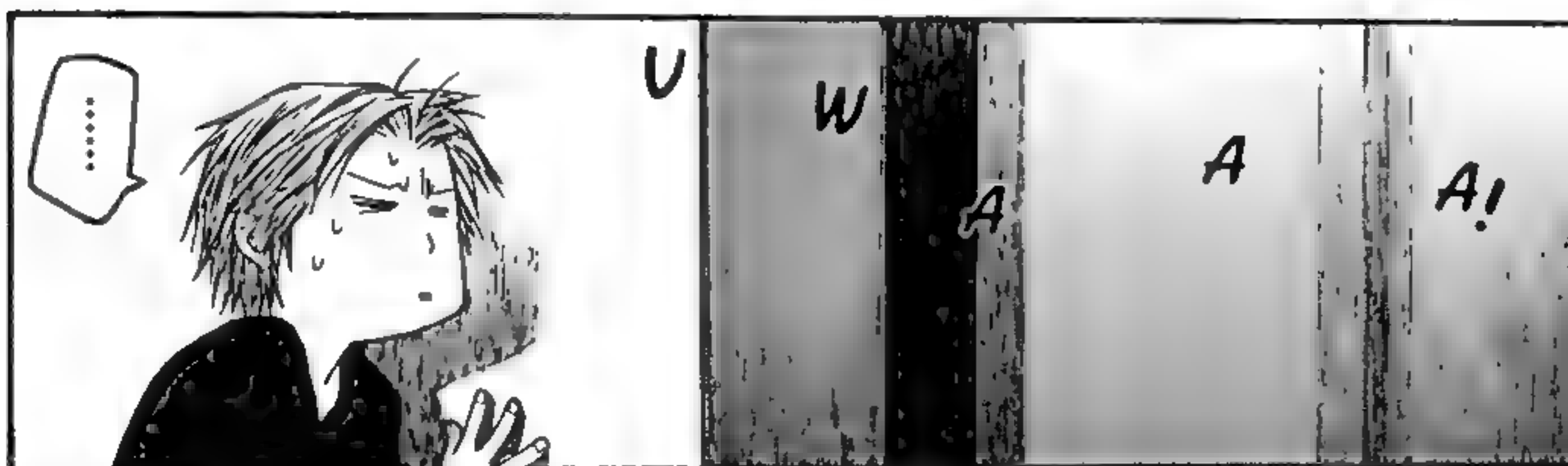
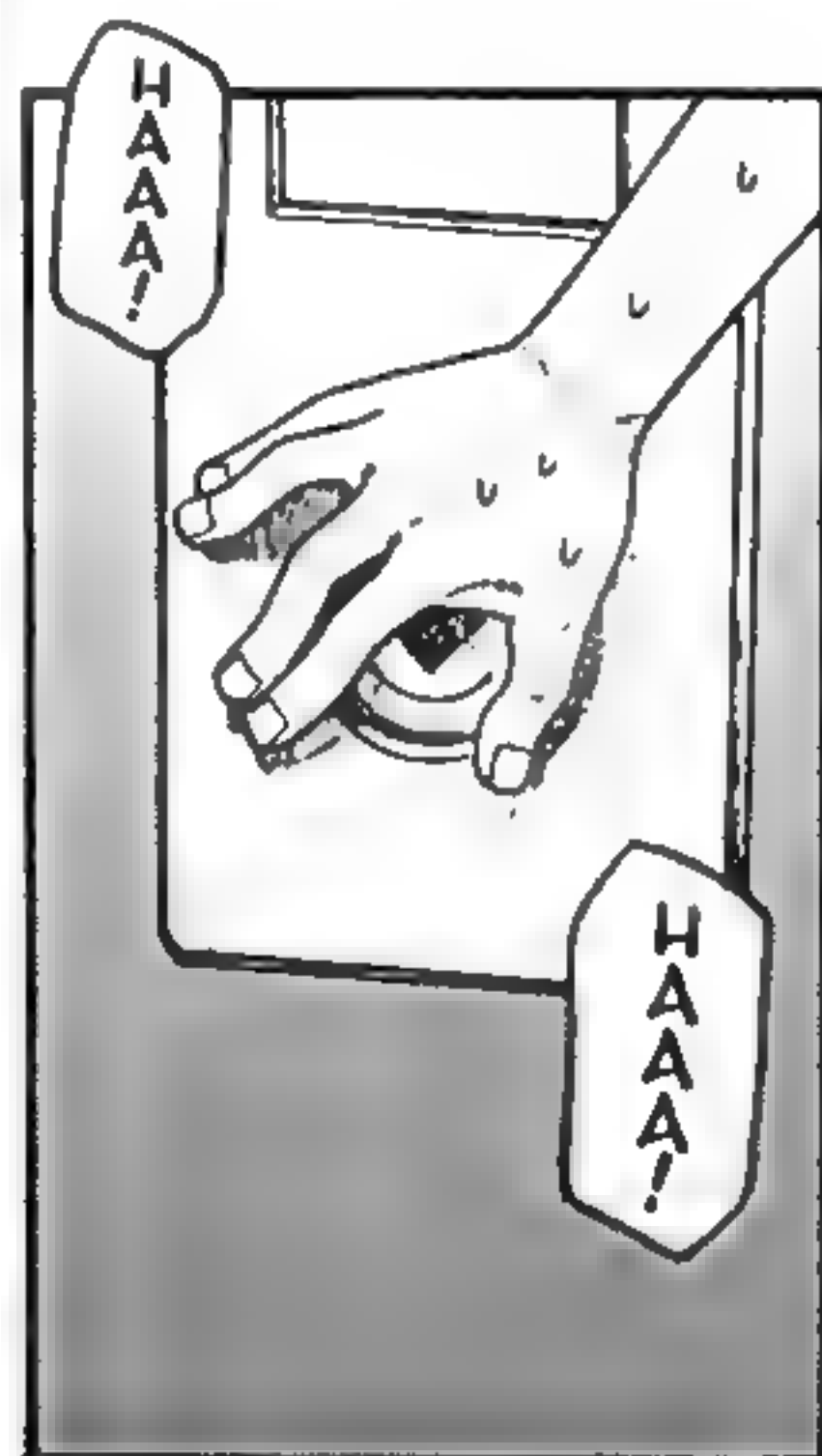
Katsuobushi

This is the hardest fermented food in the world. Instead of just becoming softer, there are things that get harder when they're fermented, too







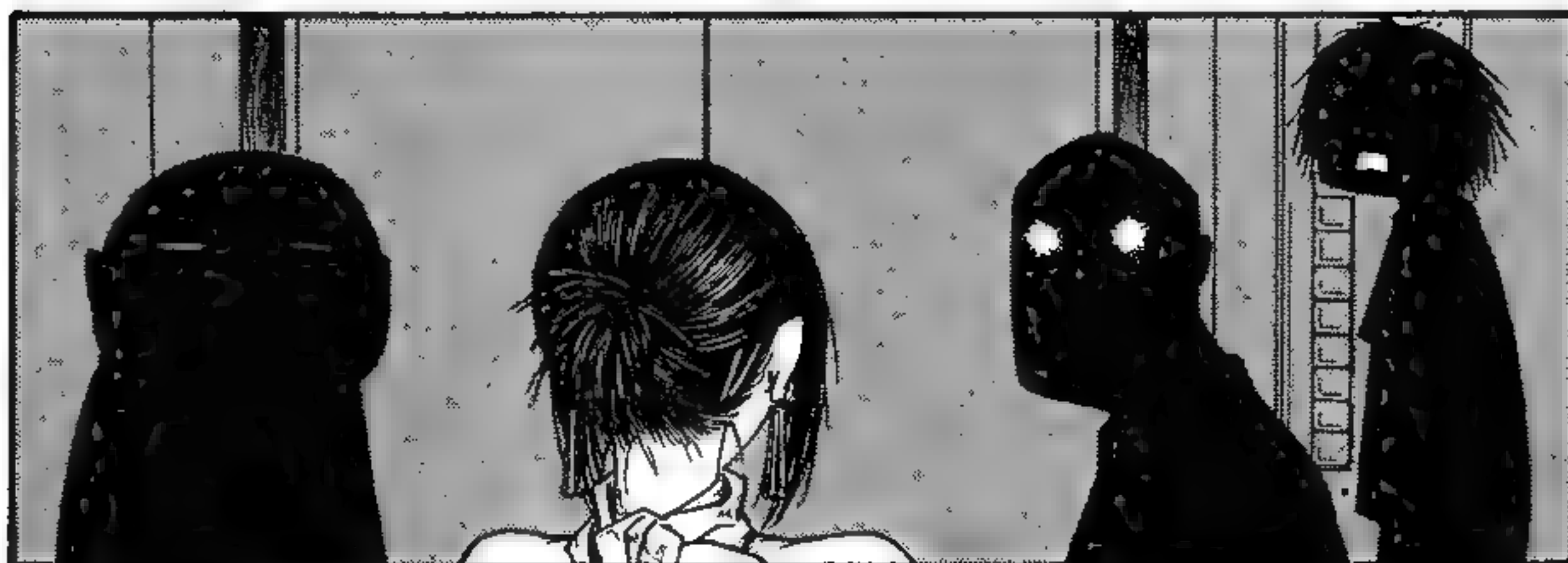






LIKE YOU GUYS  
SAW BEFORE, I  
TEND TO FAWN  
ON OTHERS  
WHEN I'M  
DRUNK.

BUT NO  
DRINKING!



WHAT!? THEN  
WHAT ARE  
YOU SAYING  
HAPPENED!?

GET REAL!  
WHAT PART  
OF THAT  
COULD BE  
DESCRIBED  
AS FAWNING  
ON ME!?

MISATO! YOU  
ONLY TOLD ME  
THAT SHE WAS  
ON THE VERGE OF  
BITING OFF YOUR  
EARS AND NOSE,  
BUT WHAT ELSE  
HAPPENED...!?

You have  
to stand out  
more, main  
character

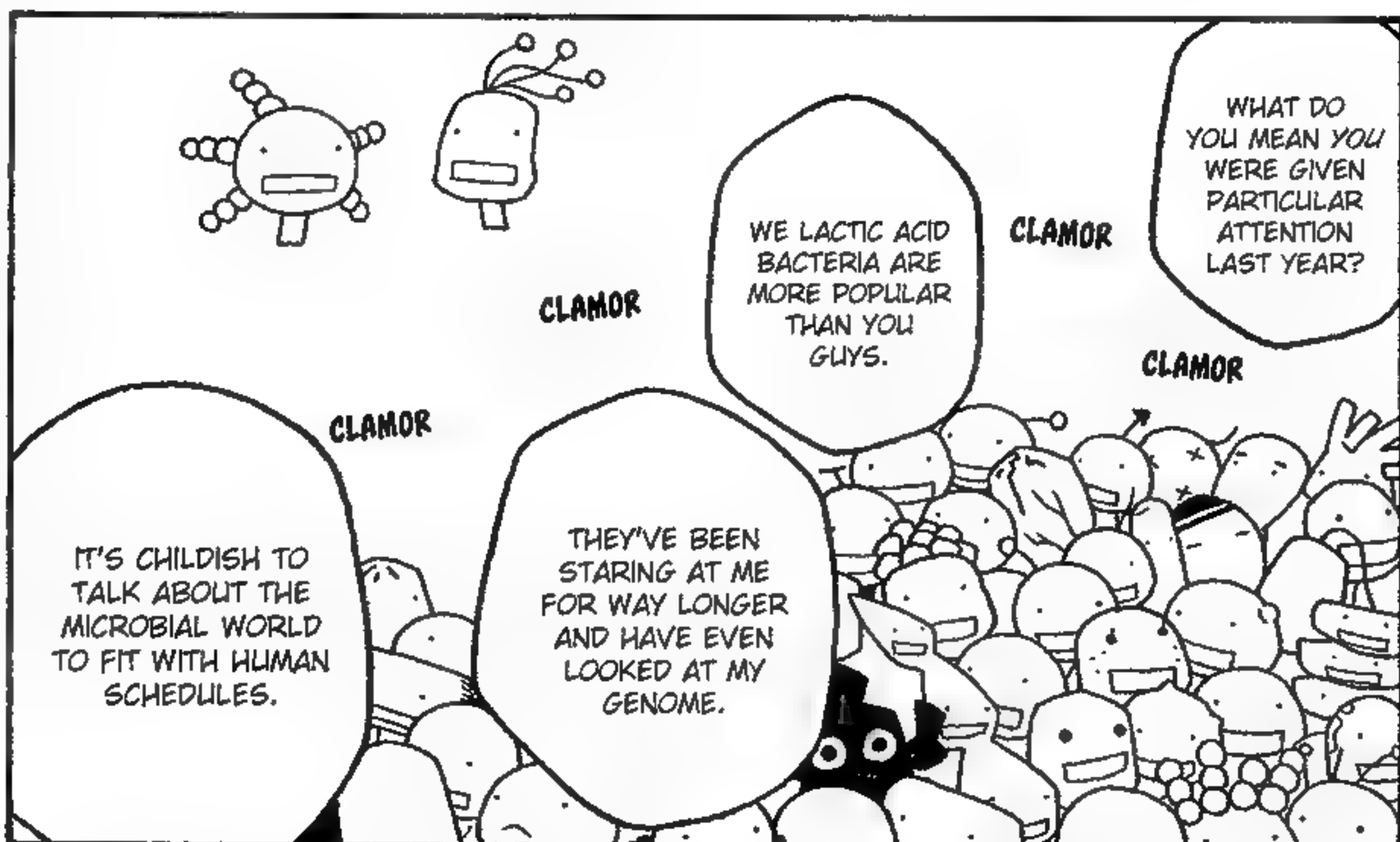
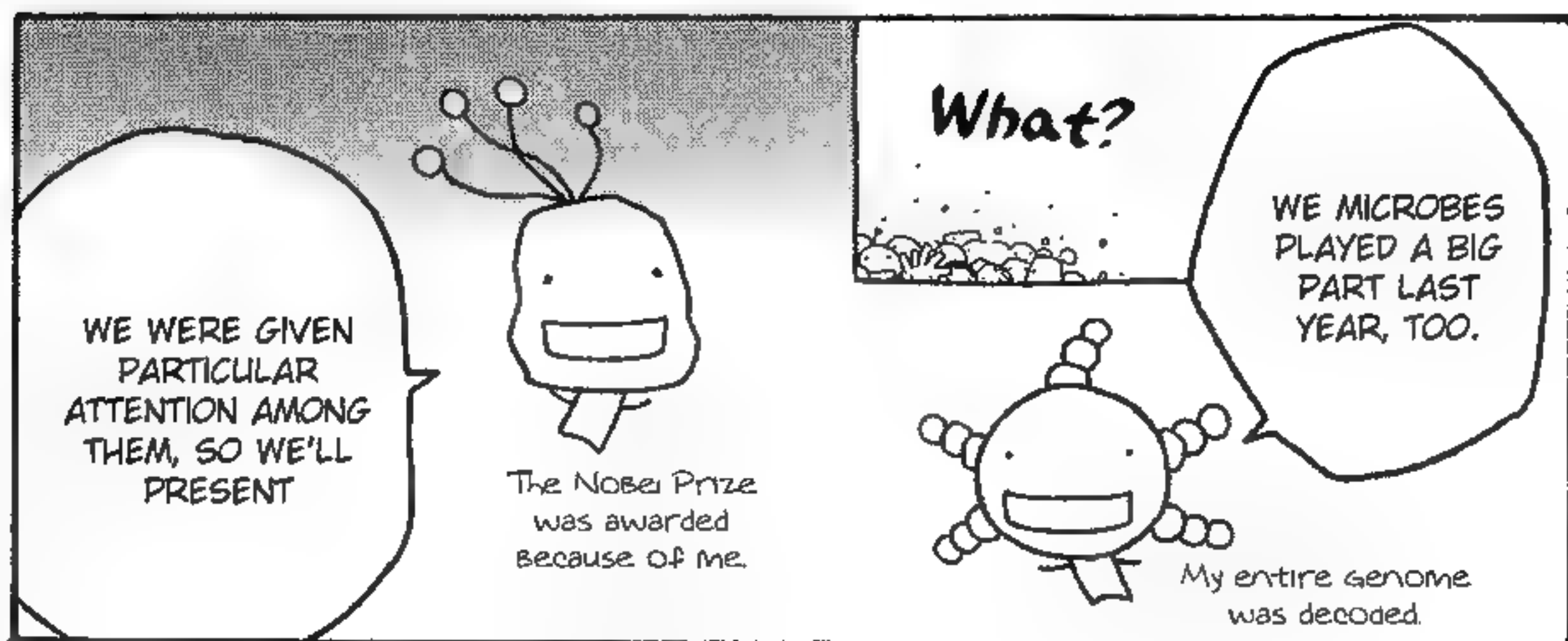
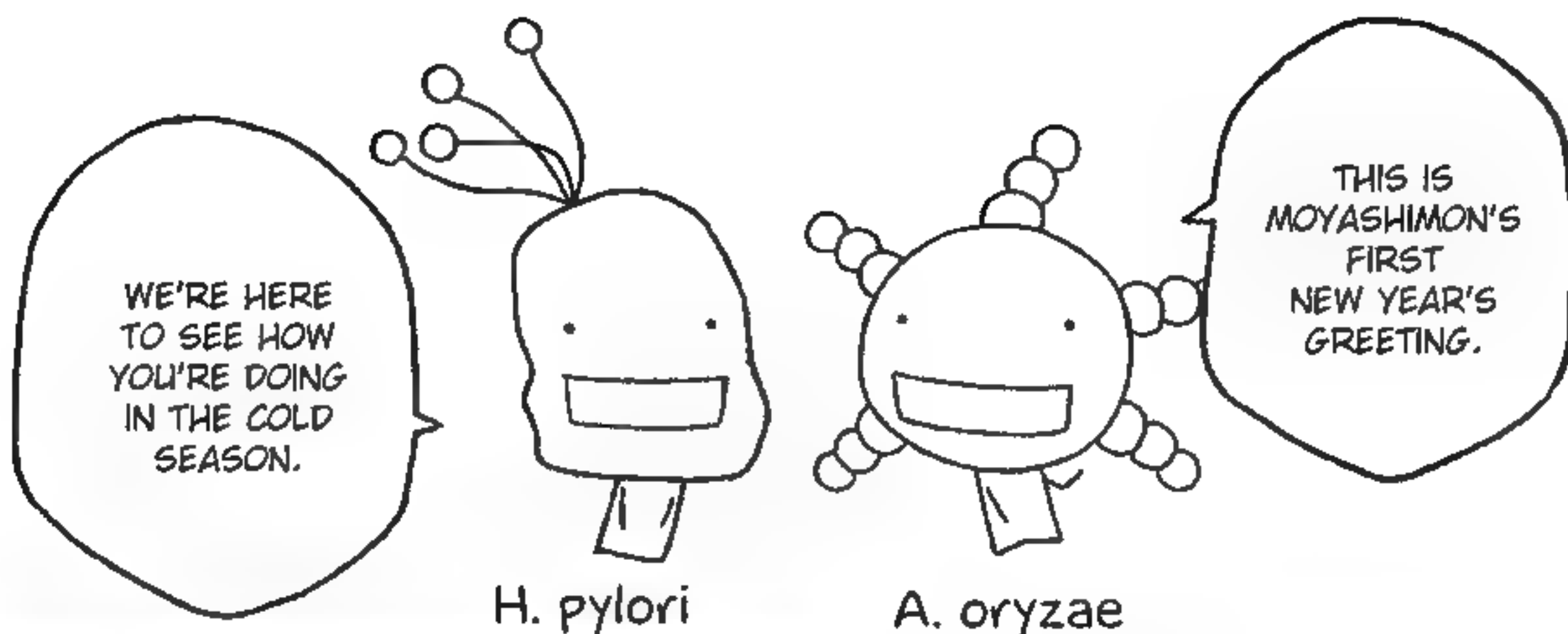


Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)

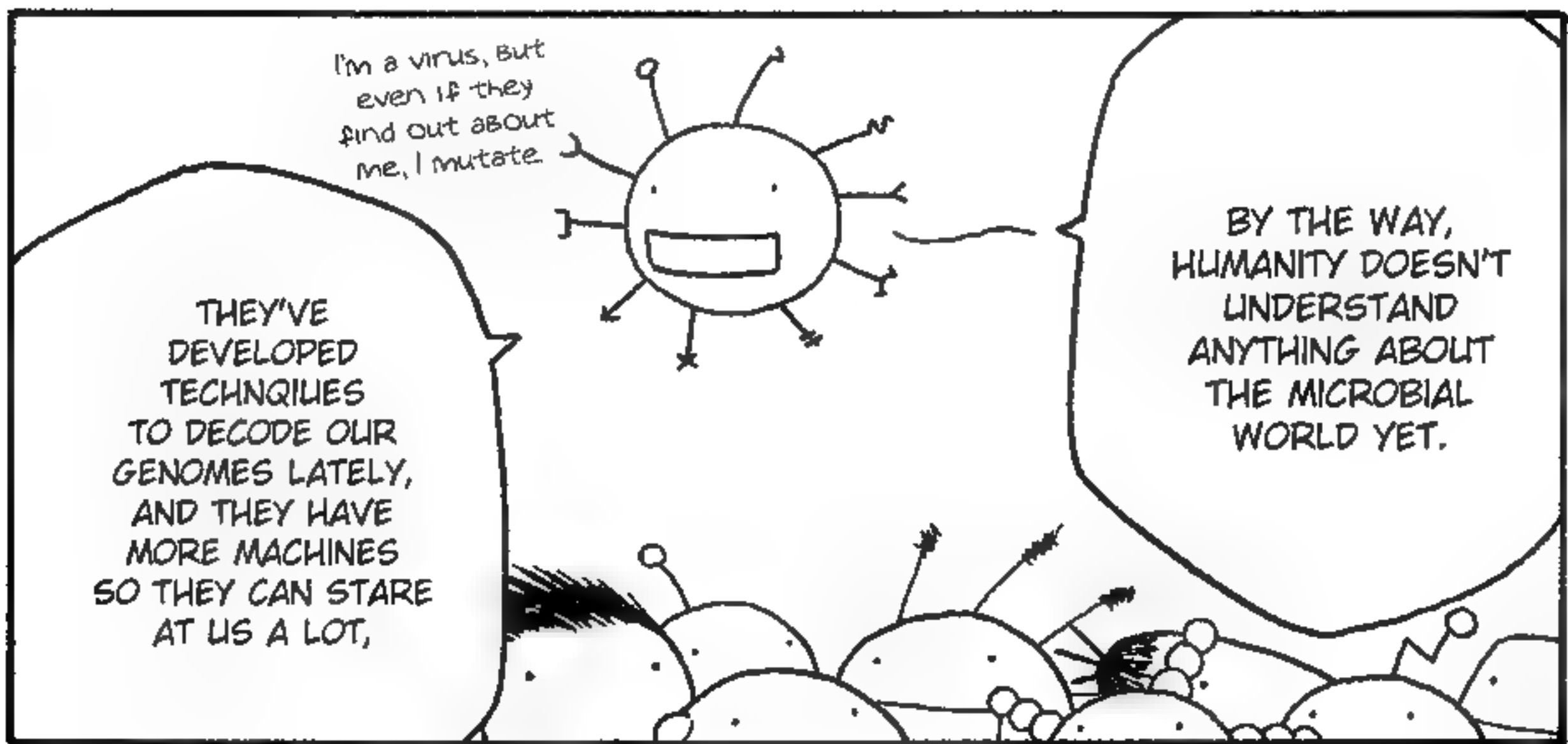




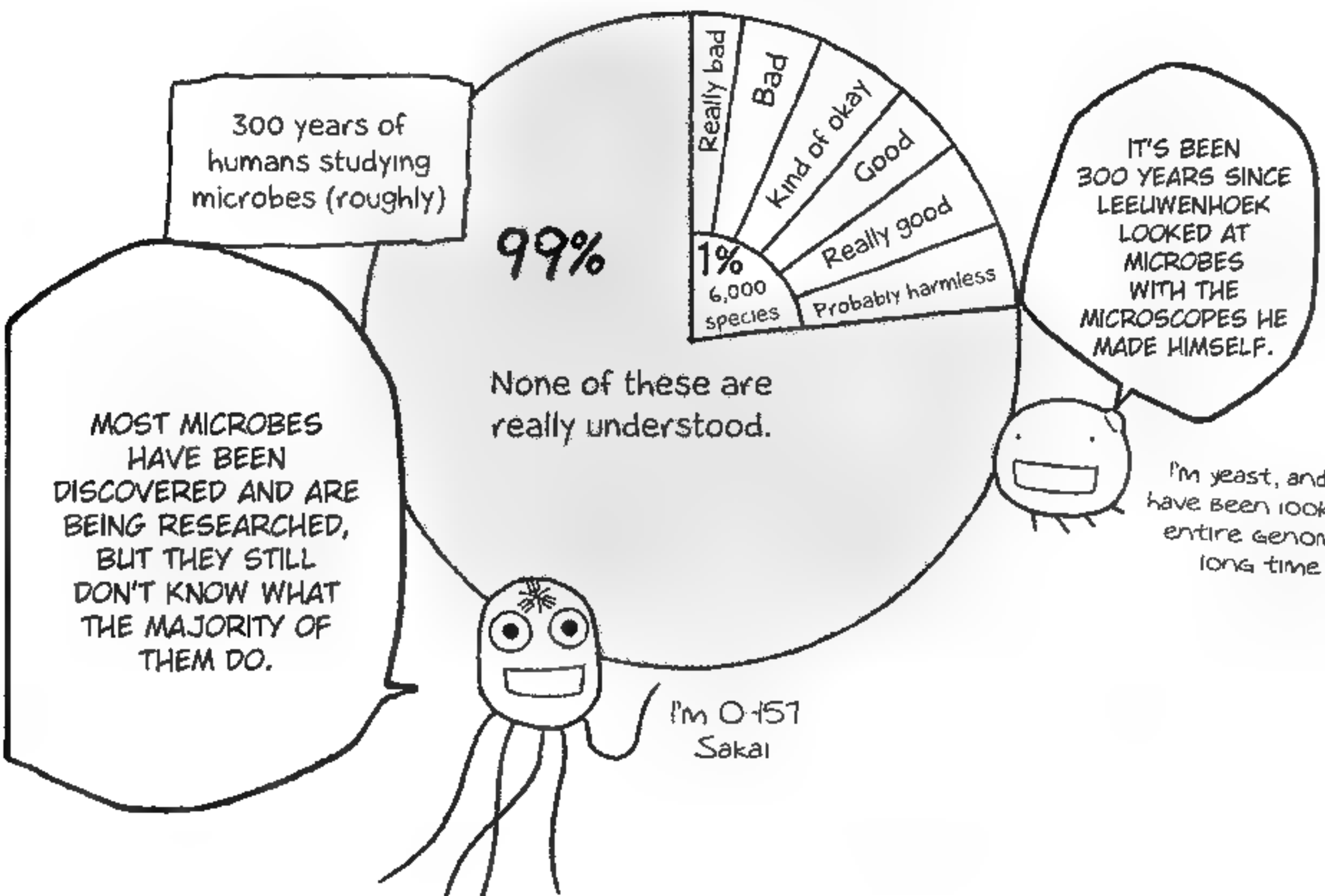
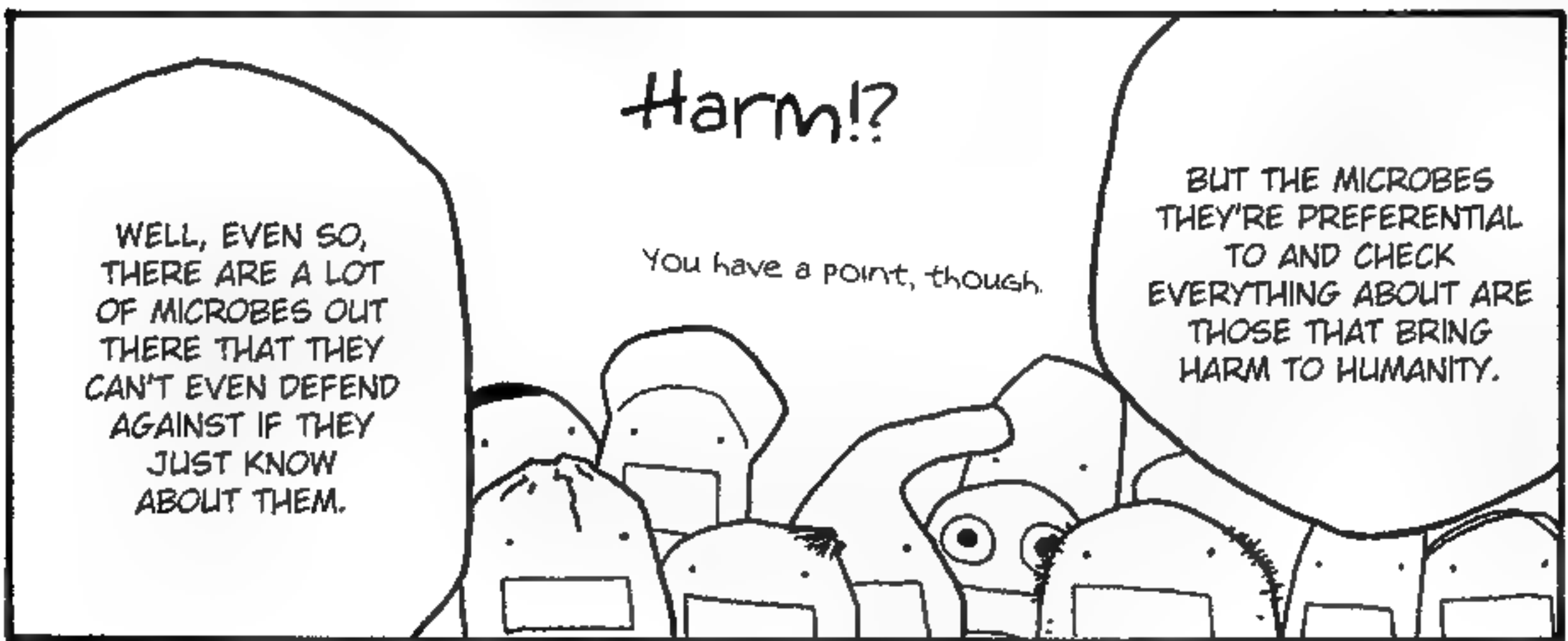
This story is fiction. Come to think of it, a bookstore in Kyushu thought Moyashimon was serialized in "Afternoon", but we don't mind. However, if you read that between the lines, does that mean that it feels out of place in "Evening"?

Best wishes from the Monera kingdom.

These are organisms that include all prokaryotes, which don't have nuclei. They are divided into archaea and bacteria, and... (the rest omitted).



Leeuwenhoek  
He was a Dutch merchant  
He looked at a lot of insects and microbes through the microscopes he made himself, and discovered things like sperm and red blood cells  
He made 500 microscopes in his lifetime.







V. cholerae

This is the El Tor strain which causes cholera.



V. parahemolyticus

This bacteria causes enteritis.

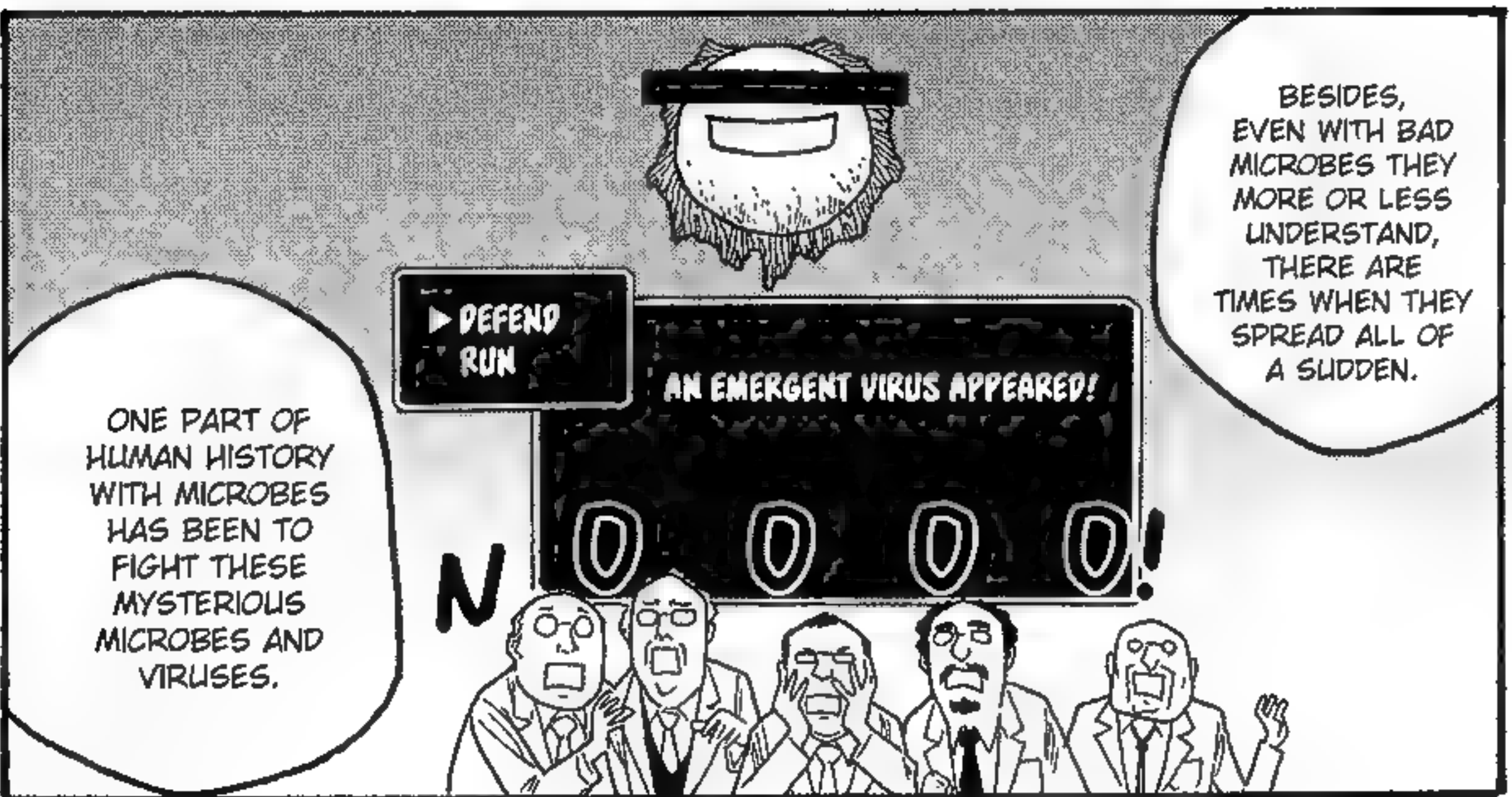


S. dysenteriae

It causes bacillary dysentery.



C. tetani  
This bacteria causes tetanus.



SARS



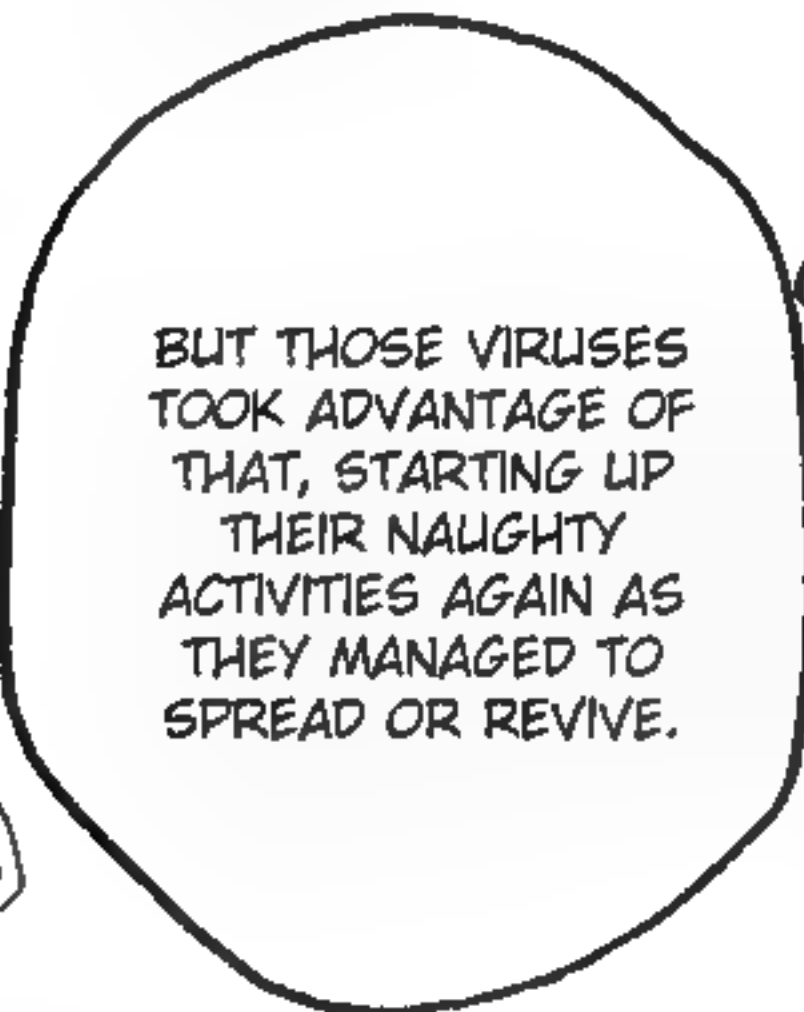
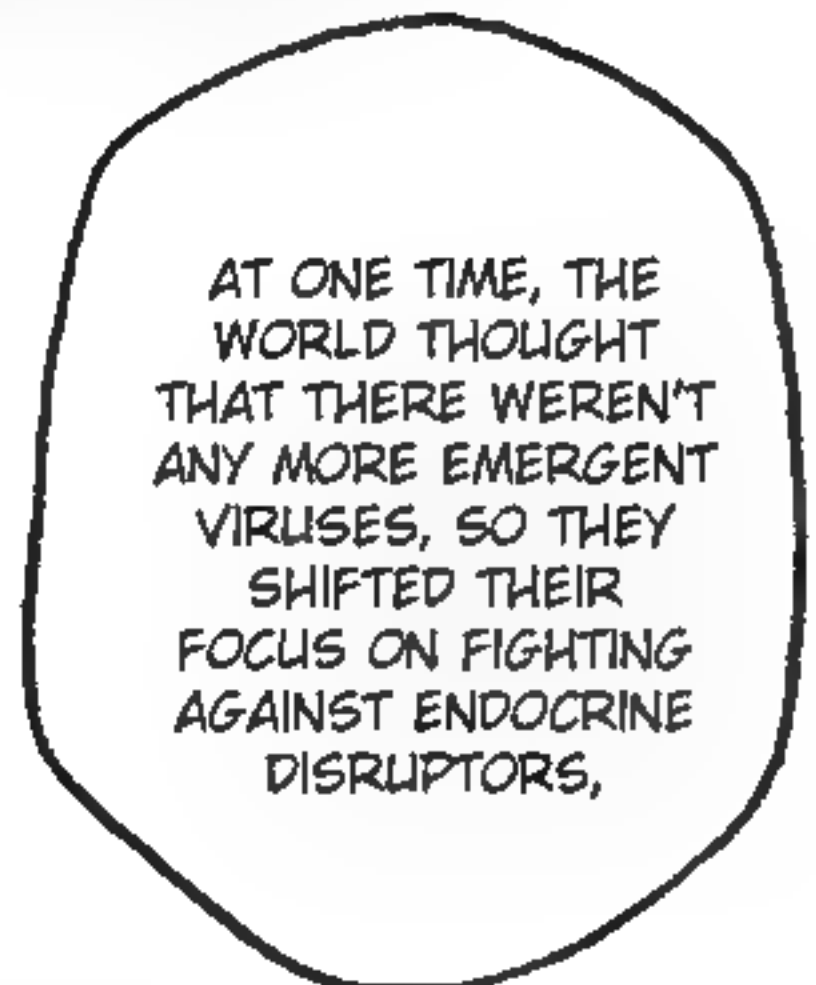
HIV

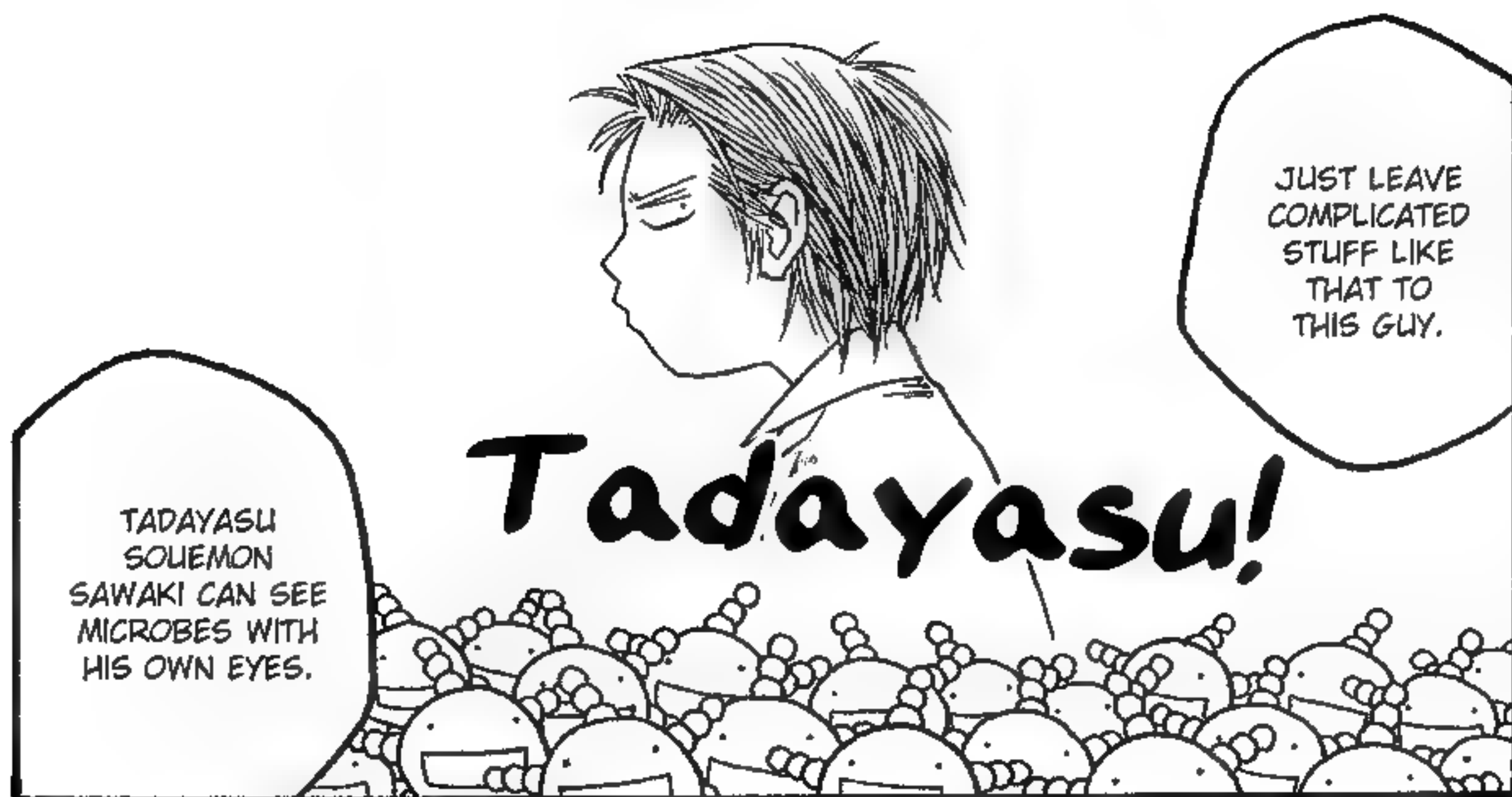


Ebola



West Nile fever



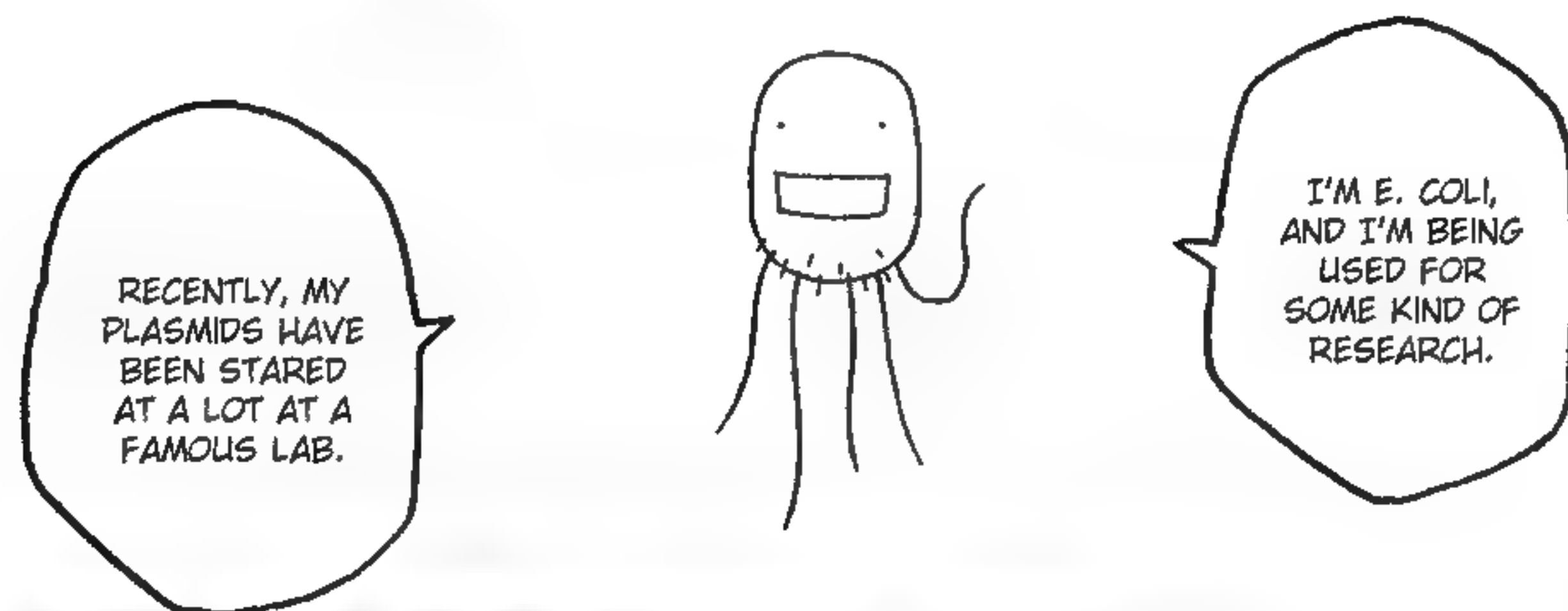


**Tadayasu Sawaki**  
He's the main character and he can see microbes for some reason. In Monthly Pafu's March issue, the author said he really likes the main character

TADAYASU  
SOUEMON  
SAWAKI CAN SEE  
MICROBES WITH  
HIS OWN EYES.

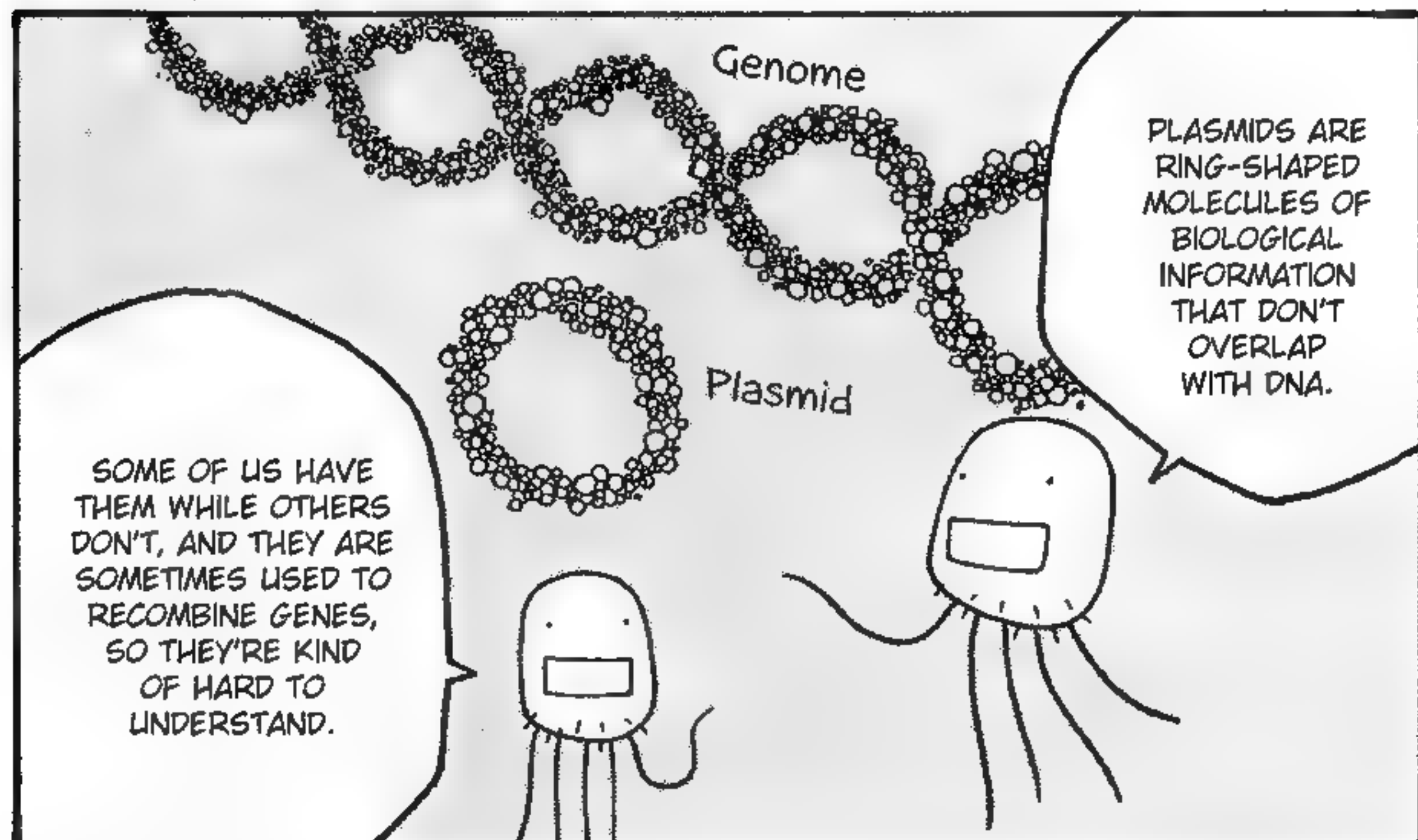
**Tadayasu!**

JUST LEAVE  
COMPLICATED  
STUFF LIKE  
THAT TO  
THIS GUY.



RECENTLY, MY  
PLASMIDS HAVE  
BEEN STARED  
AT A LOT AT A  
FAMOUS LAB.

I'M E. COLI,  
AND I'M BEING  
USED FOR  
SOME KIND OF  
RESEARCH.



**E coli**  
It jumped out of "Moyashimon" and is currently brewing "Gnza no Banneko" volume 2. It's on sale now to rave reviews. Please check it out.

SOME OF US HAVE  
THEM WHILE OTHERS  
DON'T, AND THEY ARE  
SOMETIMES USED TO  
RECOMBINE GENES,  
SO THEY'RE KIND  
OF HARD TO  
UNDERSTAND.

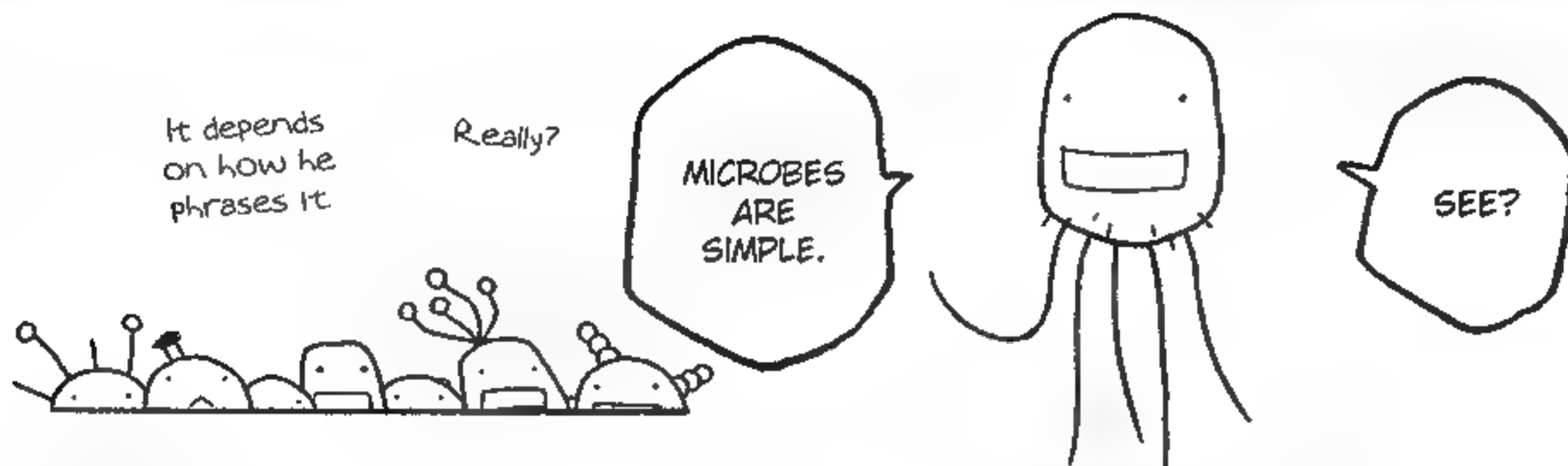
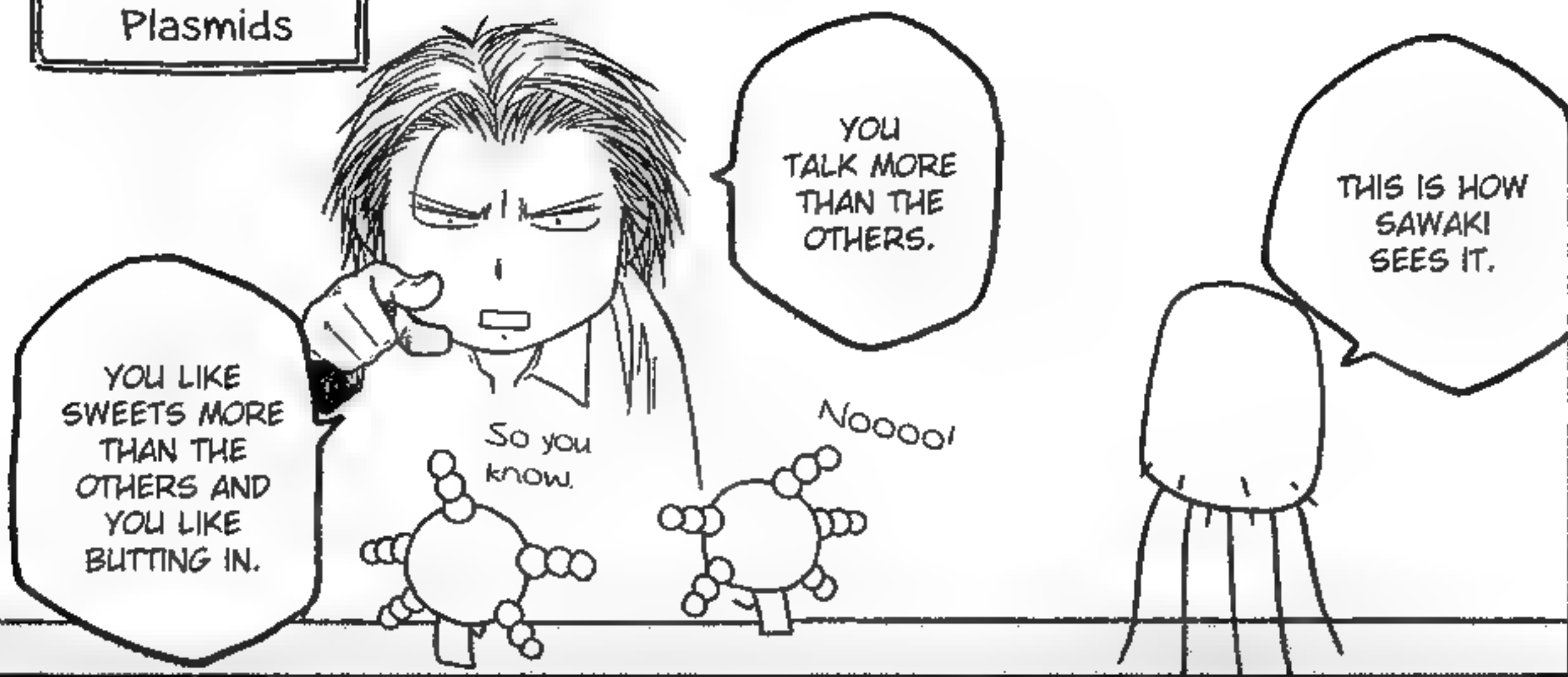
PLASMIDS ARE  
RING-SHAPED  
MOLECULES OF  
BIOLOGICAL  
INFORMATION  
THAT DON'T  
OVERLAP  
WITH DNA.

Genome

Plasmid

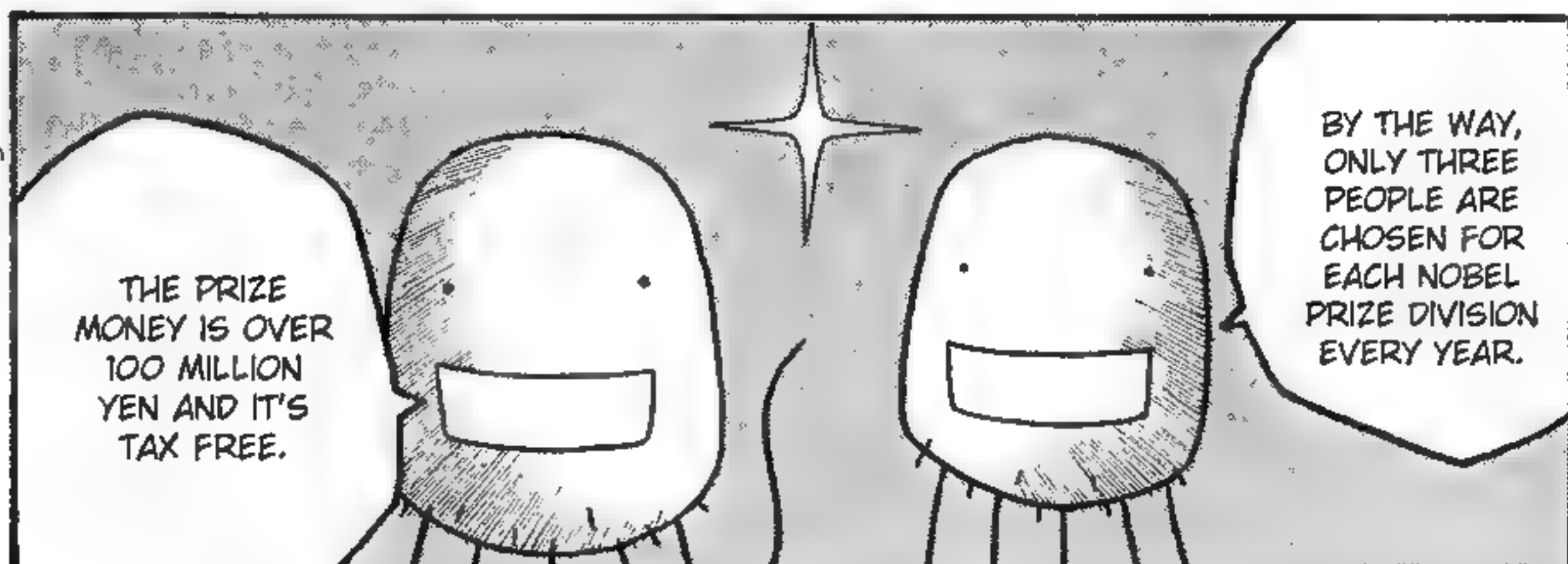


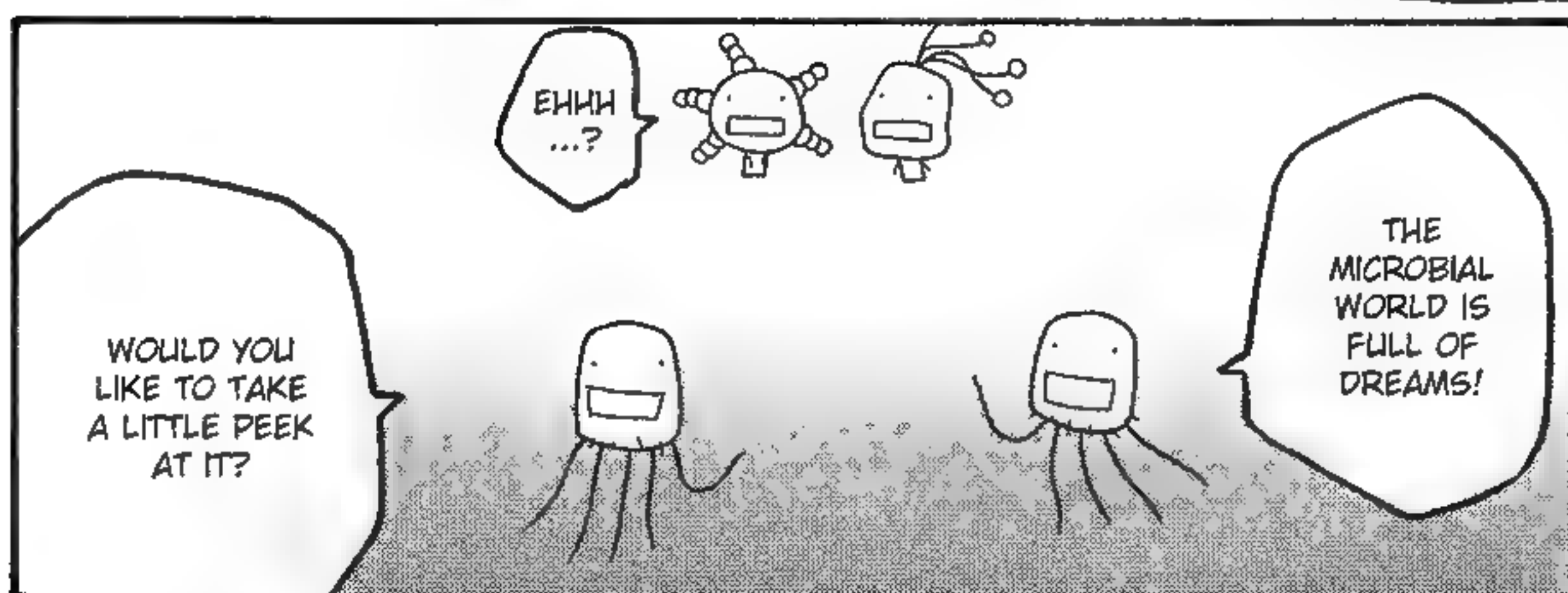
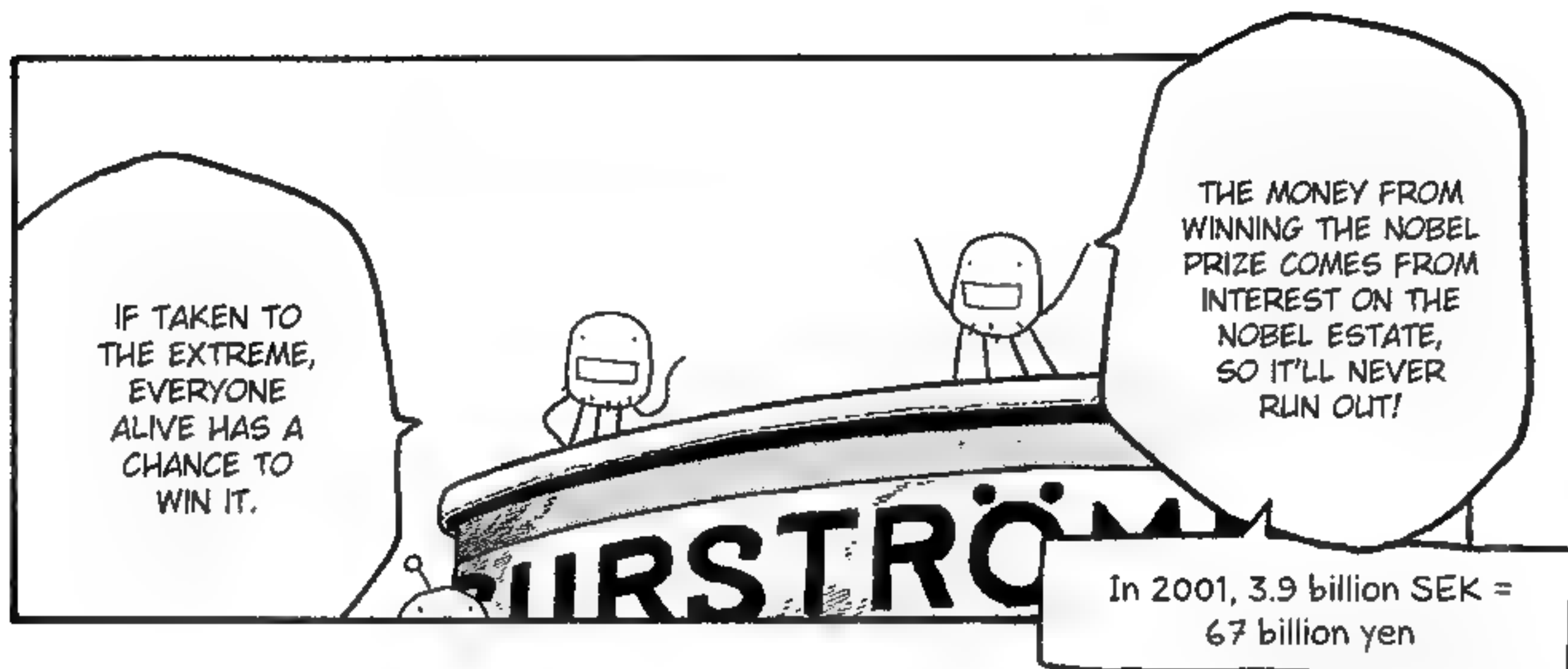
# Plasmids



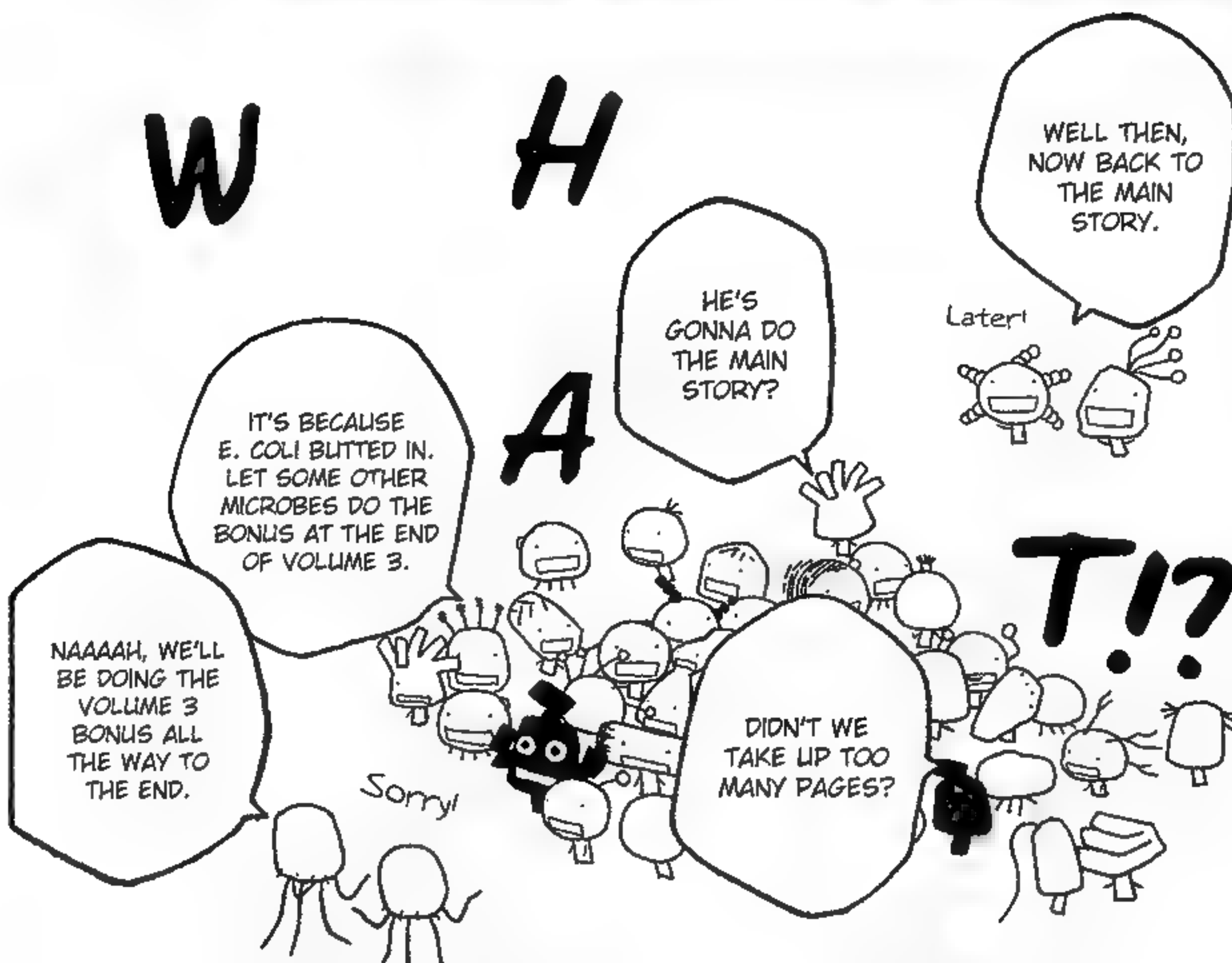
NP

When it comes to the Nobel Prize, you think of Sweden. When it comes to Sweden, you think of surstromming. When it comes to surstromming, I was really happy to see "Moyash mon is interesting" on the title page of Yosh too Asari's "Lucu Lucu" in Afternoon's March 2006 issue.





**SEK**  
This is the Swedish currency code for the krona. By the way, the back of the 20 krona bill features "The Wonderful Adventures of Nils" (Original title: Nils Holgersson's Wonderful Journey Across Sweden, Author: Selma Lagerlof, the first woman to receive the Nobel Prize in Literature), and the anime adaptation, which aired on NHK in the 1980s, was also used in a commercial for the Swedish Government Tourist Board. Morten!





A picture of Ishikawa (and an interview)  
was printed in Asahi Newspaper

# あひだ

TALES OF AGRICULTURE

DO YOU  
OFTEN  
DRINK  
ALONE?

BUT THIS IS A  
BAR, SO I CAN'T  
HAVE YOU BRING  
IN YOUR OWN.

CH. 32: GOOD WORK.



IT'S A RUSTIC  
DRINK FROM  
RUSSIA  
CALLED  
KVASS.

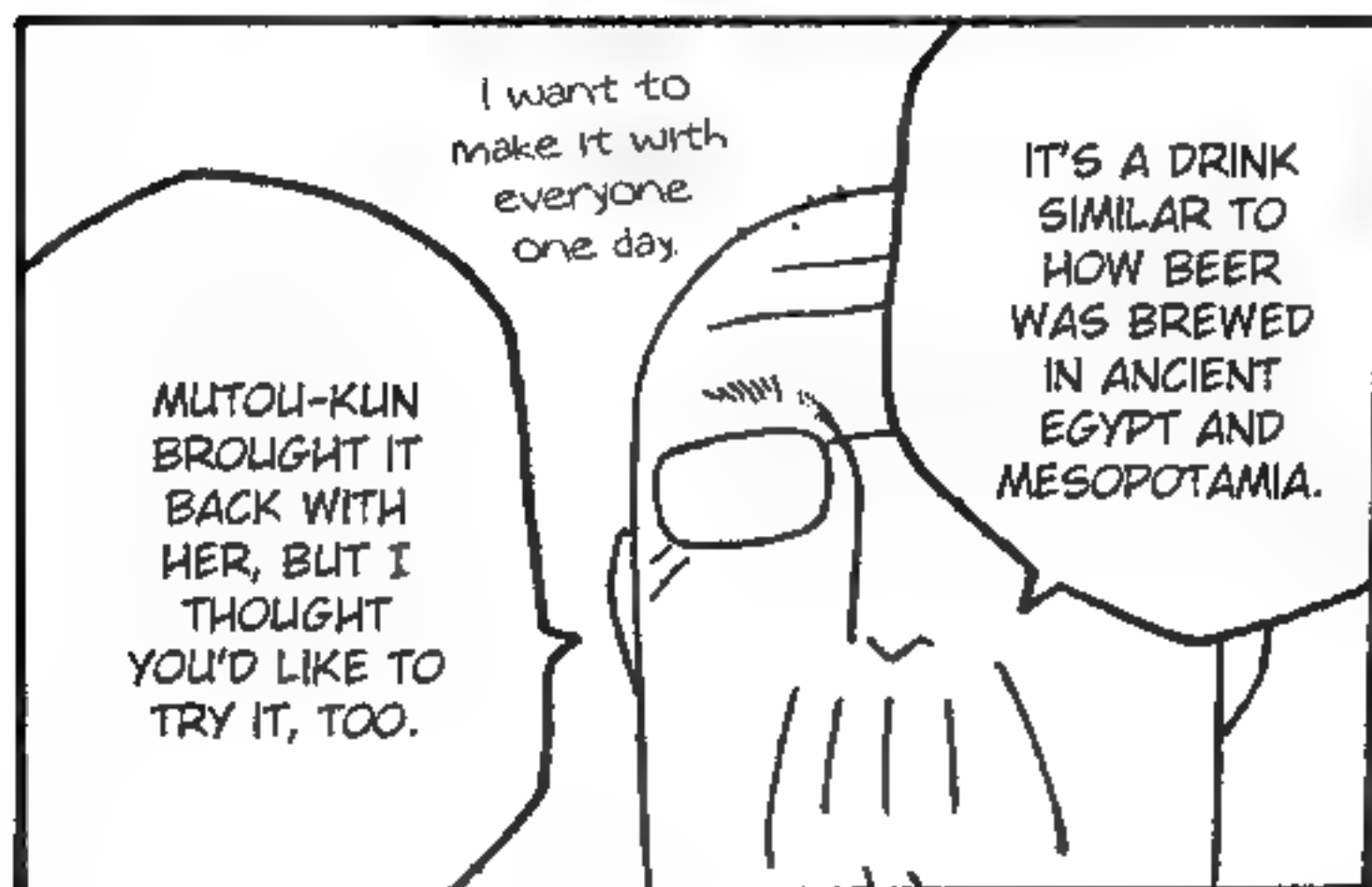
SO...  
WHAT'S  
THAT?

THE BAR  
I ALWAYS  
GO TO IS  
CLOSED.



I'M A  
BARTENDER,  
SO ASK ME  
ANYTHING  
ABOUT  
DRINKS.

YOU'RE PRETTY  
KNOWLEDGEABLE  
DESPITE  
STUDYING  
AGRONOMICS.



MUTOH-KUN  
BROUGHT IT  
BACK WITH  
HER, BUT I  
THOUGHT  
YOU'D LIKE TO  
TRY IT, TOO.

I want to  
make it with  
everyone  
one day.

IT'S A DRINK  
SIMILAR TO  
HOW BEER  
WAS BREWED  
IN ANCIENT  
EGYPT AND  
MESOPOTAMIA.



I'VE HEARD  
OF KVASS  
BEFORE.

IT'S A LIGHTLY  
ALCOHOLIC DRINK  
MADE FROM  
SOAKING BREAD  
IN WATER AND  
FERMENTING IT.



*S. uvarum*

This is  
beer yeast.  
It jumped  
out of  
"Moyashimon"  
and is  
currently  
brewing  
"Keishisei  
Shima  
Keisuke"  
volume 3.  
It's on sale  
now to rave  
reviews.  
Take a look  
at the  
*S. uvarum*  
drawn by  
Yabuuchi,  
a graduate  
of the Tokyo  
University of  
Agriculture.



ORDER ONE OF  
OUR DRINKS,  
PROFESSOR.

NO  
THANKS!





Aya  
Hirooka

She's a third-year at a certain agricultural university. Agronomics refers to the agricultural economics department. The editor recommends her. That really doesn't need to be said.

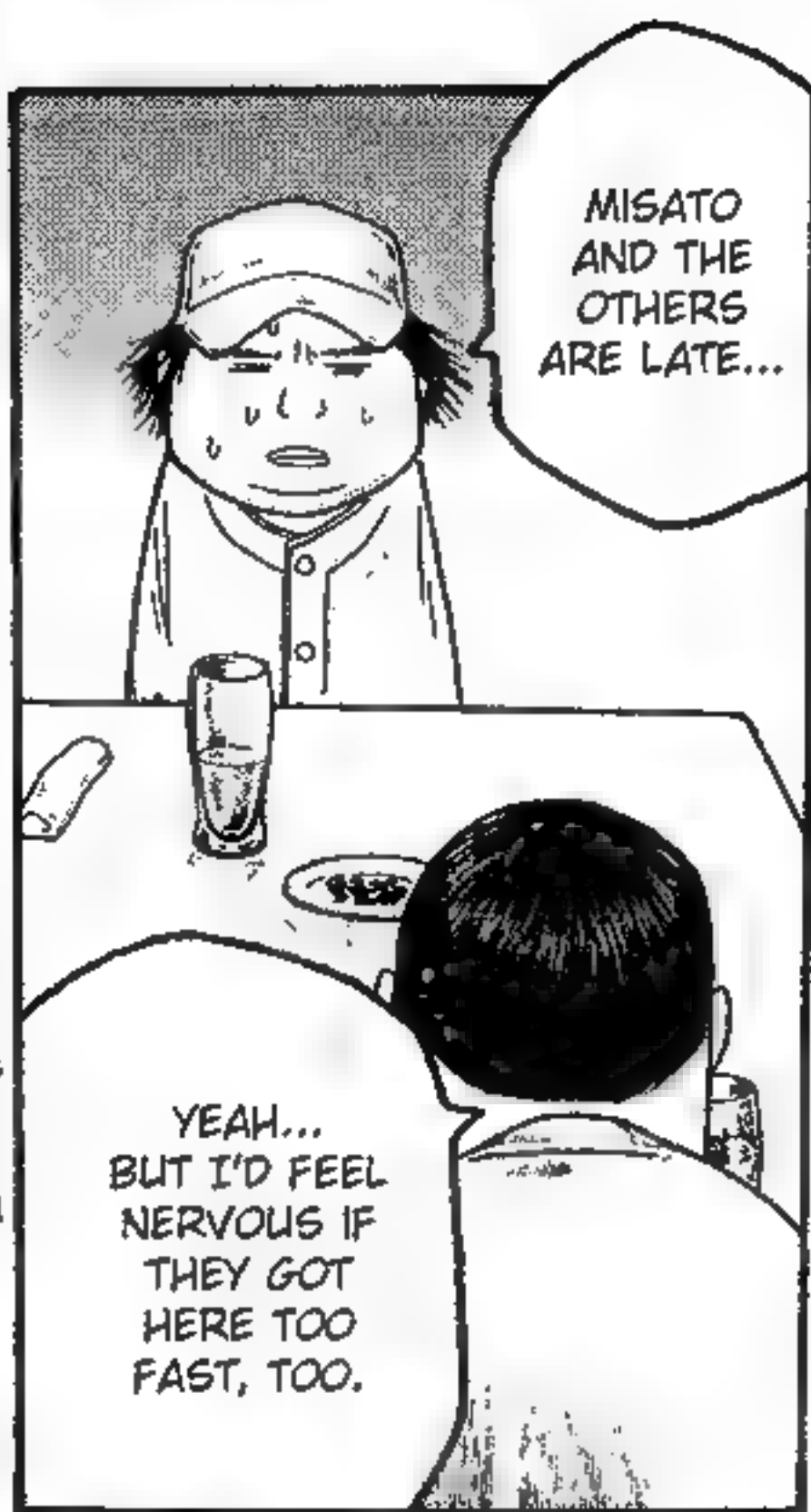


Keizou  
Itsuki

He's a professor at a certain agricultural university. Umm, I guess the botox has only affected the back of his head.



Former autonomous dorm resistance. They're classmates of Misato and Kawahama. They're also known as the "losers". They still don't have names.



MISATO  
AND THE  
OTHERS  
ARE LATE...

YEAH...  
BUT I'D FEEL  
NERVOUS IF  
THEY GOT  
HERE TOO  
FAST, TOO.



BESIDES  
PROFESSOR,  
DON'T THEY  
MAKE KVASS  
INTO SOUP IN  
RUSSIA?

I'LL MAKE  
YOU SOME  
SOUP WITH IT,  
SO EAT THAT  
WITH ONE OF  
OUR DRINKS.



MY PALMS ARE  
SOAKED JUST FROM  
THINKING ABOUT  
HASEGAWA-SAN  
MAKING HER WAY  
OVER HERE.

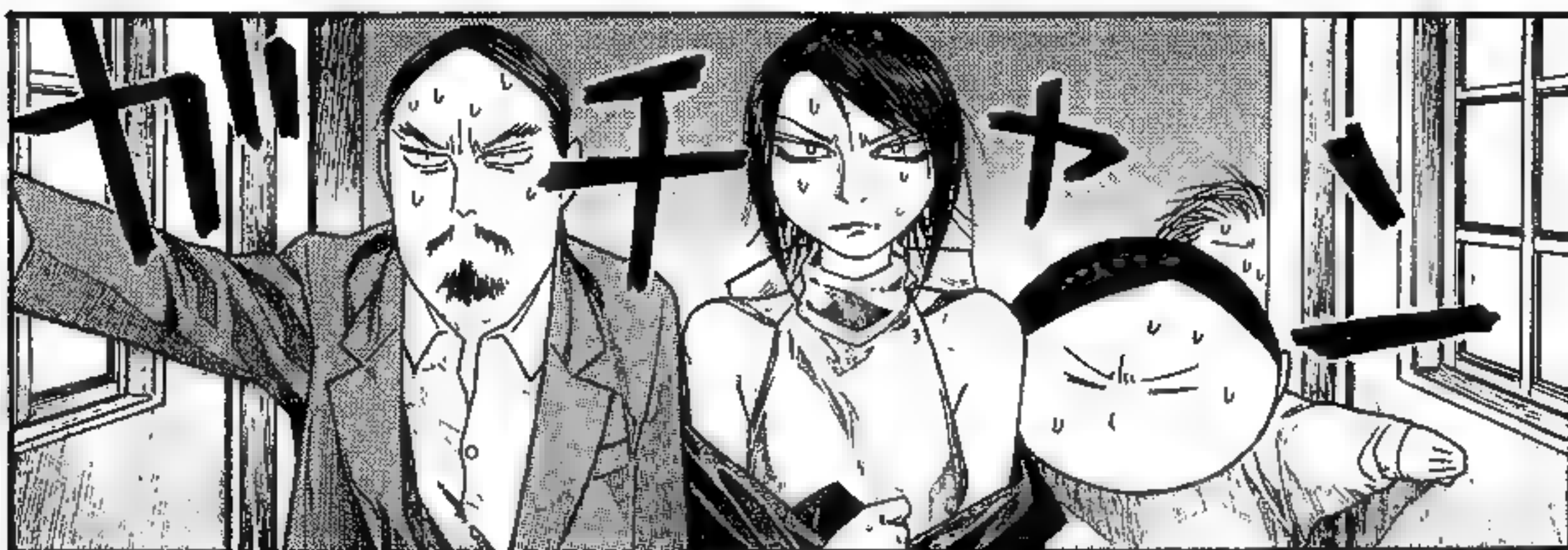
I NEVER  
THOUGHT  
THEY'D SET  
UP A MIXER  
THIS FAST.



GOOD POINT...  
KAWAHAMA SAID  
THAT THE REST IS  
EASY ONCE YOU  
DEFEAT THE  
BOSS.

W-WE HAVE TO  
GET OUR FOOT IN  
THE DOOR FIRST.  
ONCE WE GET  
ALONG WITH  
HASEGAWA-SAN,  
THE REST WILL  
WORK OUT  
SOMEHOW.

D-DO  
YOU THINK  
MITOU-SAN  
IS COMING,  
TOO?



**Haruka Hasegawa**  
 She's a graduate student at a certain agricultural university. If she was Snow White, I'm sure the seven dwarfs would come to her aid.







**Kaoru  
Misato**

He's a second-year. He got a job so he could treat the first-years, but it fell through. So what's he going to do now?

W-WELL, EVEN IF YOU'RE ANNOYED BY MISATO AND KAWAHAMA, IT'D BE SUCH A WASTE NOW THAT YOU'RE HERE.

L-L-LET'S ALL HAVE A DRINK TOGETHER AND FORGET ABOUT OUR WORRIES.

THOSE TWO OVER THERE HAVE BEEN WAITING FOR YOU, PRINCESS.

NO FIGHTING!



H-HEY.

WE'RE FRIENDS OF MISATO AND KAWAHAMA...

I DON'T DRINK.

SORRY,



**Gaaah!**

WHAT ARE YOU SAYING!? SO THIS IS MY FAULT!?

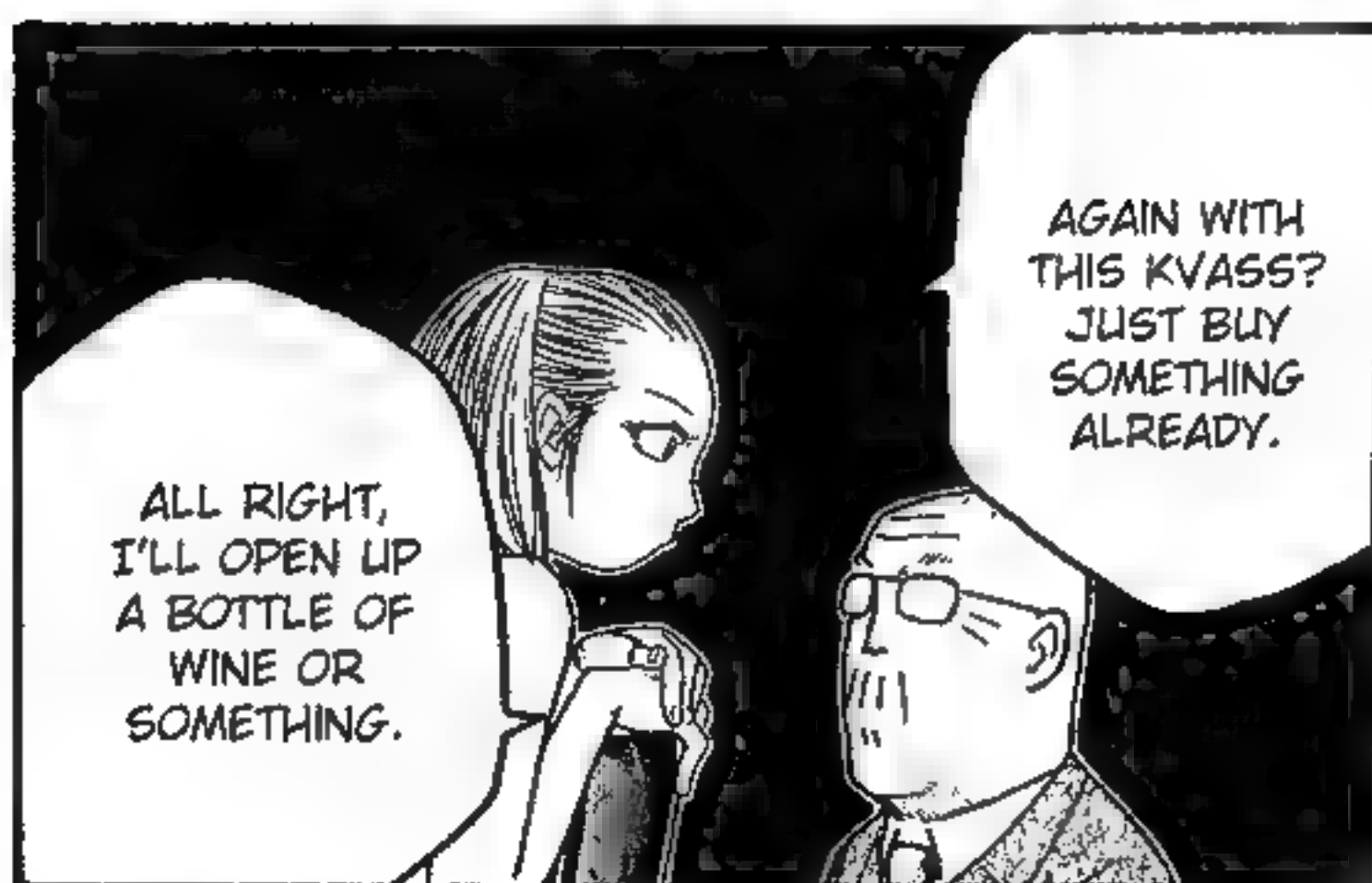
LOOK! GUYS FROM THE AUTONOMOUS DORM RESISTANCE AREN'T USED TO TALKING TO GIRLS, SO THEY'RE COWERING!

**Waaa!**

**Gaaah! Waaa!**

WHAT!? I WAS JUST TELLING THEM THE TRUTH!

THERE YOU GO AGAIN! AT LEAST JOIN THEM FOR ONE DRINK!



Newsflash

The microbe plushies in a small number of the bookstores were made by the author himself.





Roughly all wine involves about 10 species of lactic acid bacteria and 20 kinds of yeast, so it's a complex production

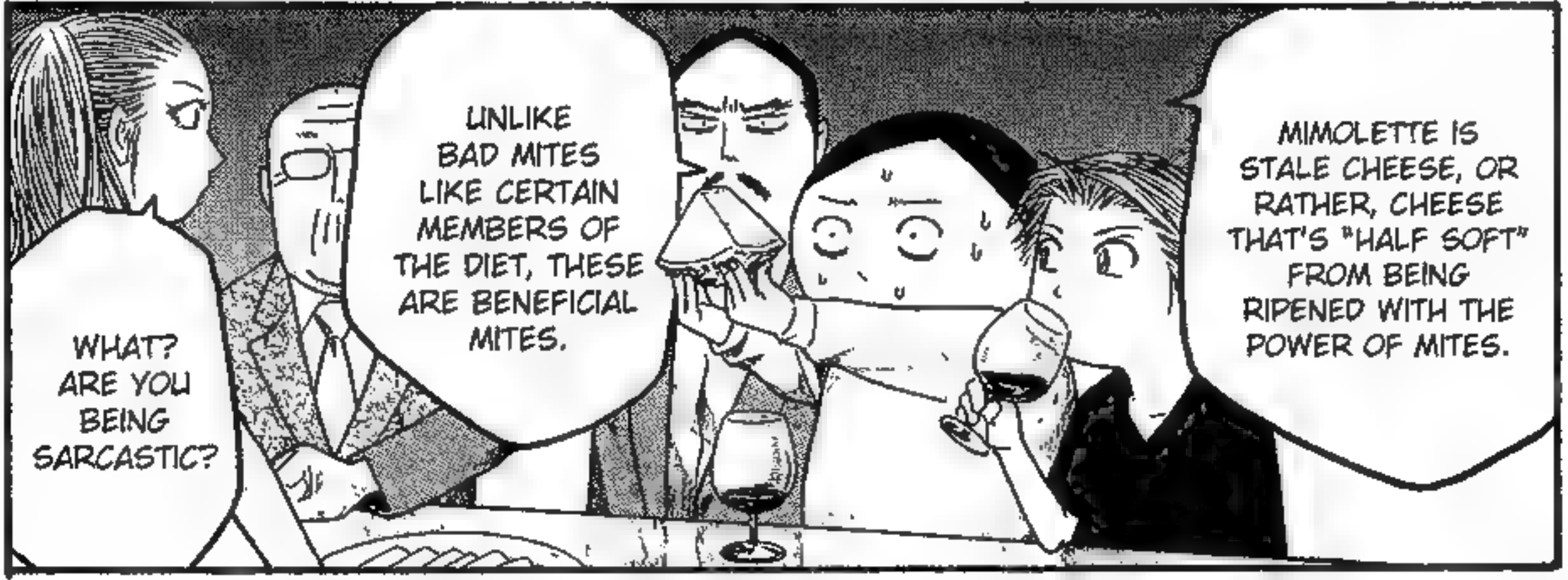


I'LL GIVE YOU SOME EXPENSIVE CHEESE TO GO WITH IT ON THE PROFESSOR'S TAB.

TH...THAT'S MIMOLETTE!



**L. fructiv-  
orans**  
This is heterofermentative hiochi bacteria. It spoils sake, but it brews wine like it's nothing.



UNLIKE BAD MITES LIKE CERTAIN MEMBERS OF THE DIET, THESE ARE BENEFICIAL MITES.

MIMOLETTE IS STALE CHEESE, OR RATHER, CHEESE THAT'S "HALF SOFT" FROM BEING RIPENED WITH THE POWER OF MITES.

WHAT? ARE YOU BEING SARCASTIC?



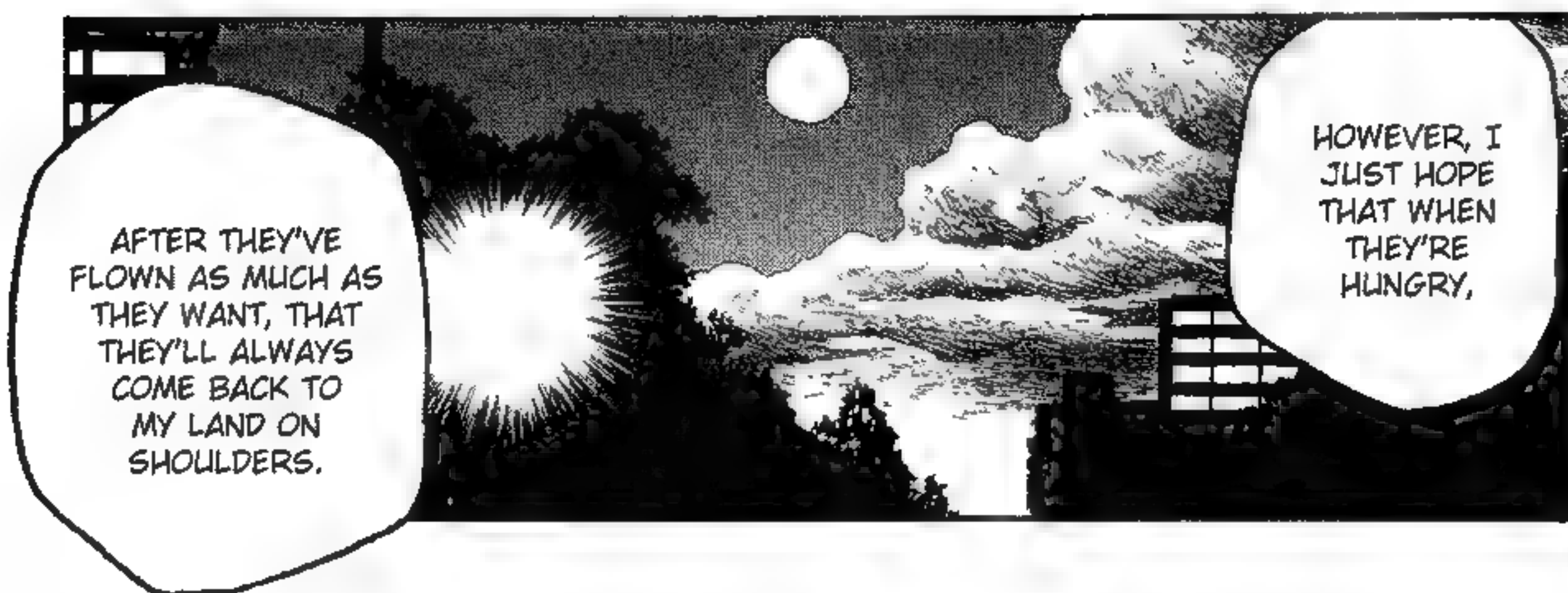
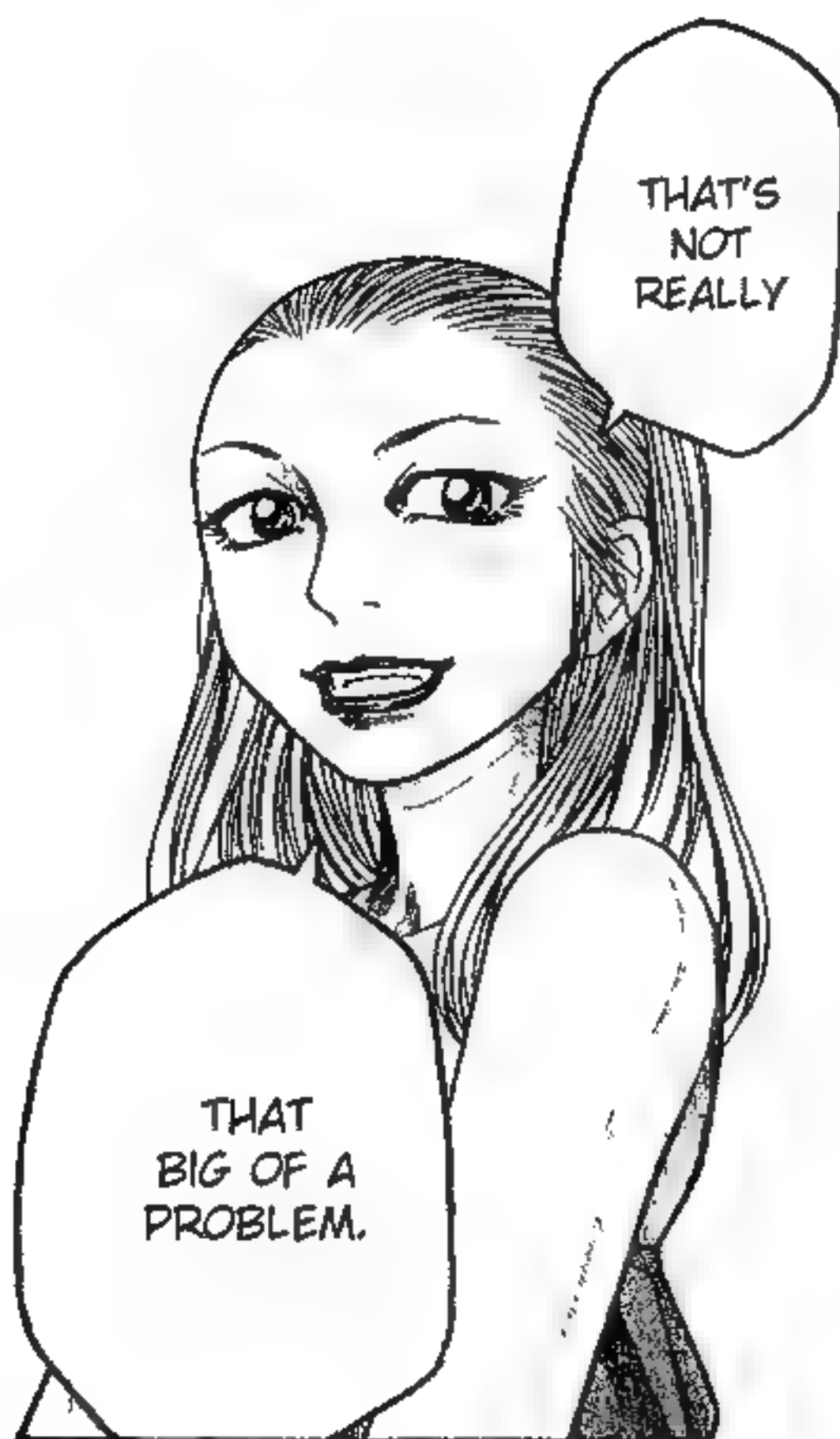
I'D LOVE TO TRY IT, BUT YOU'RE NORMALLY SUPPOSED TO REMOVE THE RIND BEFORE YOU EAT IT.

DO YOU ALSO EAT THE PART THAT THE MITES CHEWED?

I don't want any.



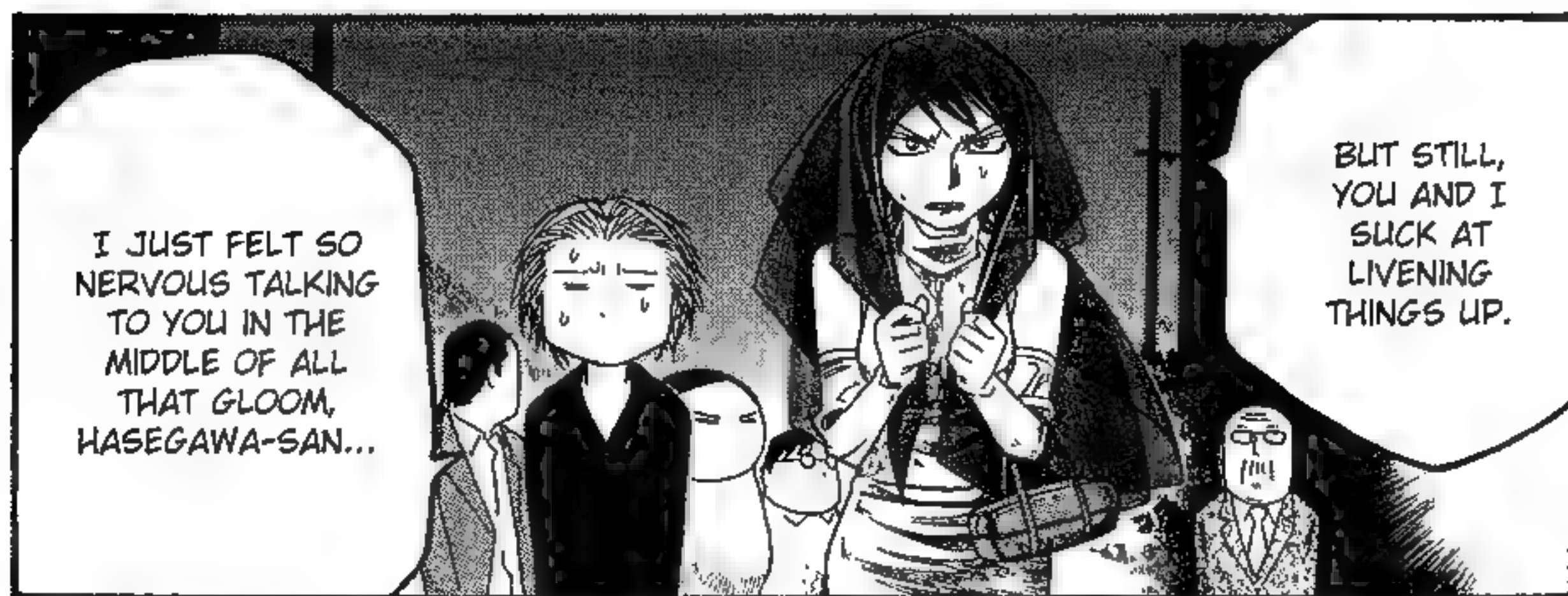






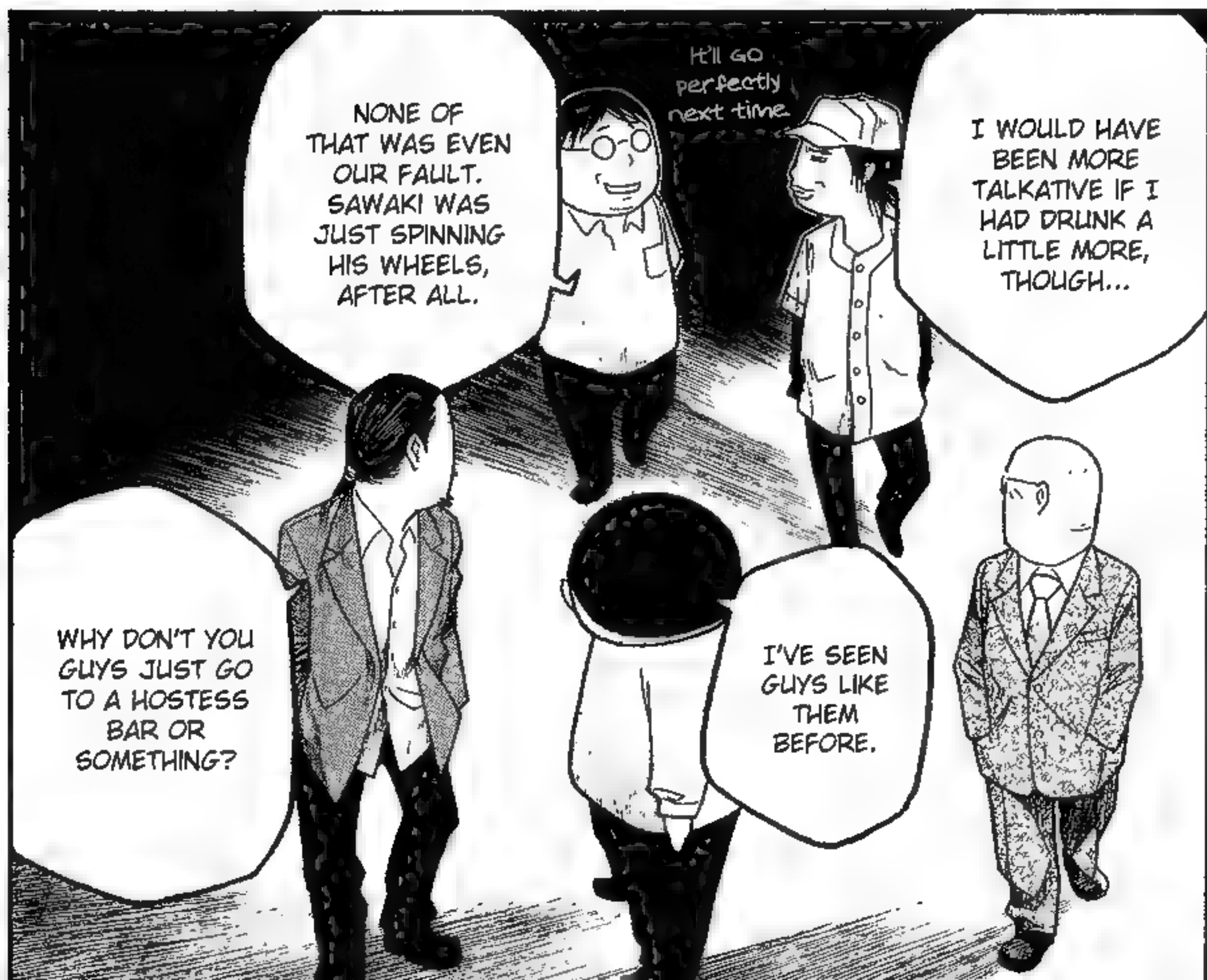
THIS  
DEPRESSED...?

WHY  
ARE WE



I JUST FELT SO  
NERVOUS TALKING  
TO YOU IN THE  
MIDDLE OF ALL  
THAT GLOOM,  
HASEGAWA-SAN...

BUT STILL,  
YOU AND I  
SUCK AT  
LIVENING  
THINGS UP.



NONE OF  
THAT WAS EVEN  
OUR FAULT.  
SAWAKI WAS  
JUST SPINNING  
HIS WHEELS,  
AFTER ALL.

It'll go  
perfectly  
next time

I WOULD HAVE  
BEEN MORE  
TALKATIVE IF I  
HAD DRUNK A  
LITTLE MORE,  
THOUGH...

WHY DON'T YOU  
GUYS JUST GO  
TO A HOSTESS  
BAR OR  
SOMETHING?

I'VE SEEN  
GUYS LIKE  
THEM  
BEFORE.

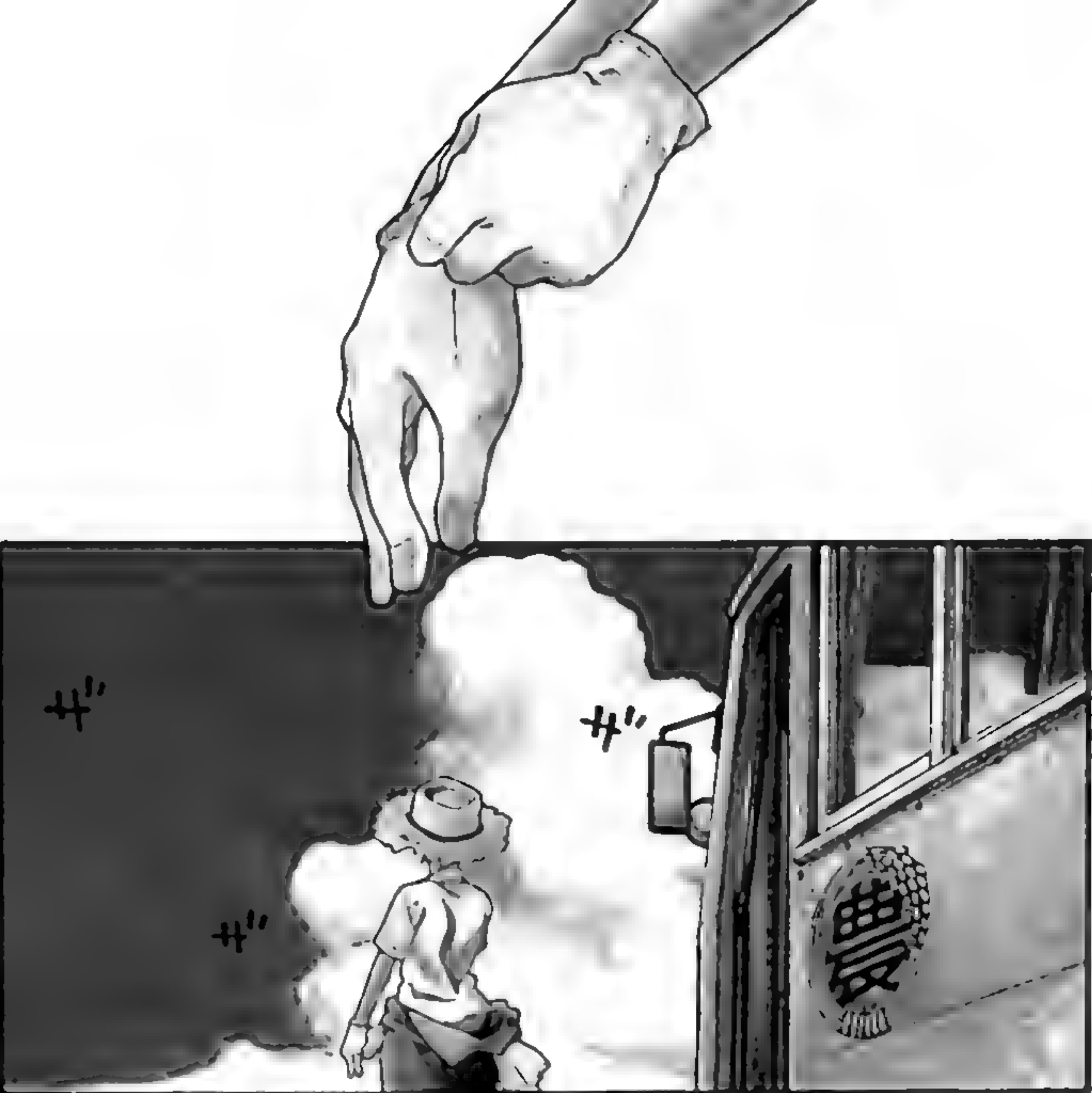




Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)







tata

CH. 33: SUMMER VACATION



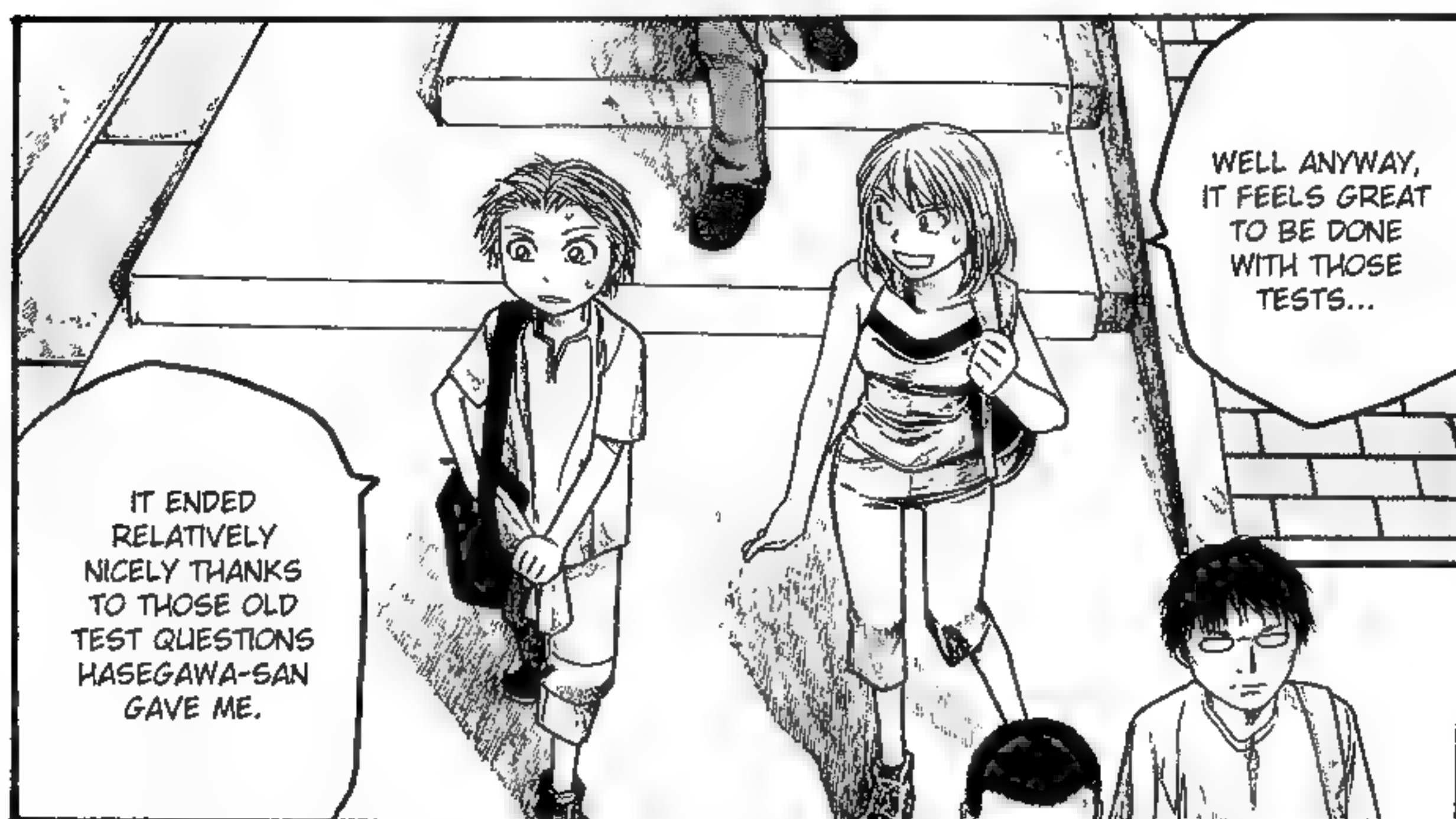
A  
FEW  
DAYS  
AGO

Chirrr chirrr Chirrr Chirrr

IT'S  
SO HOT  
OUTSIDE...



HOLY  
MOLY!



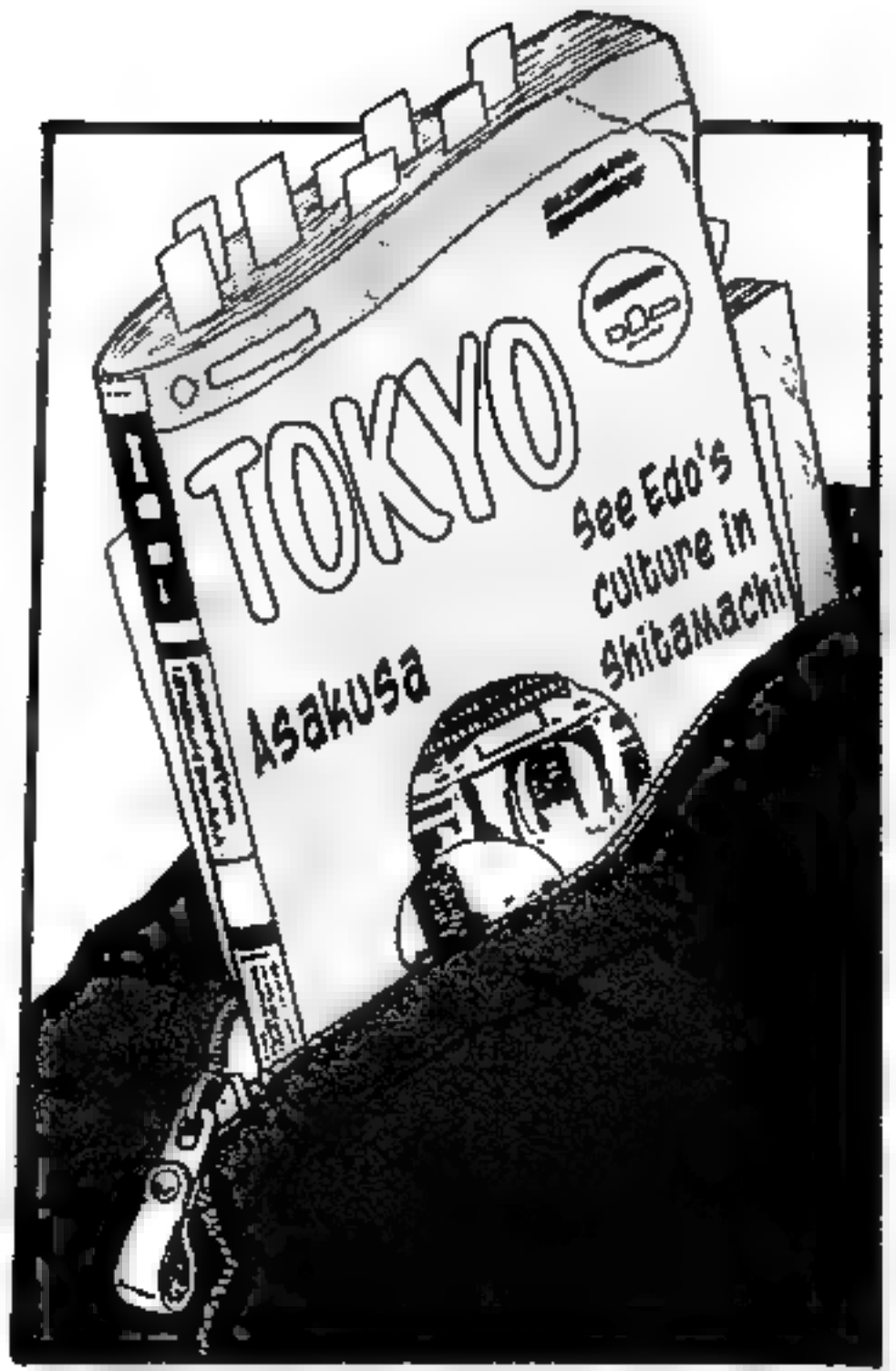
IT ENDED  
RELATIVELY  
NICELY THANKS  
TO THOSE OLD  
TEST QUESTIONS  
HASEGAWA-SAN  
GAVE ME.

WELL ANYWAY,  
IT FEELS GREAT  
TO BE DONE  
WITH THOSE  
TESTS...

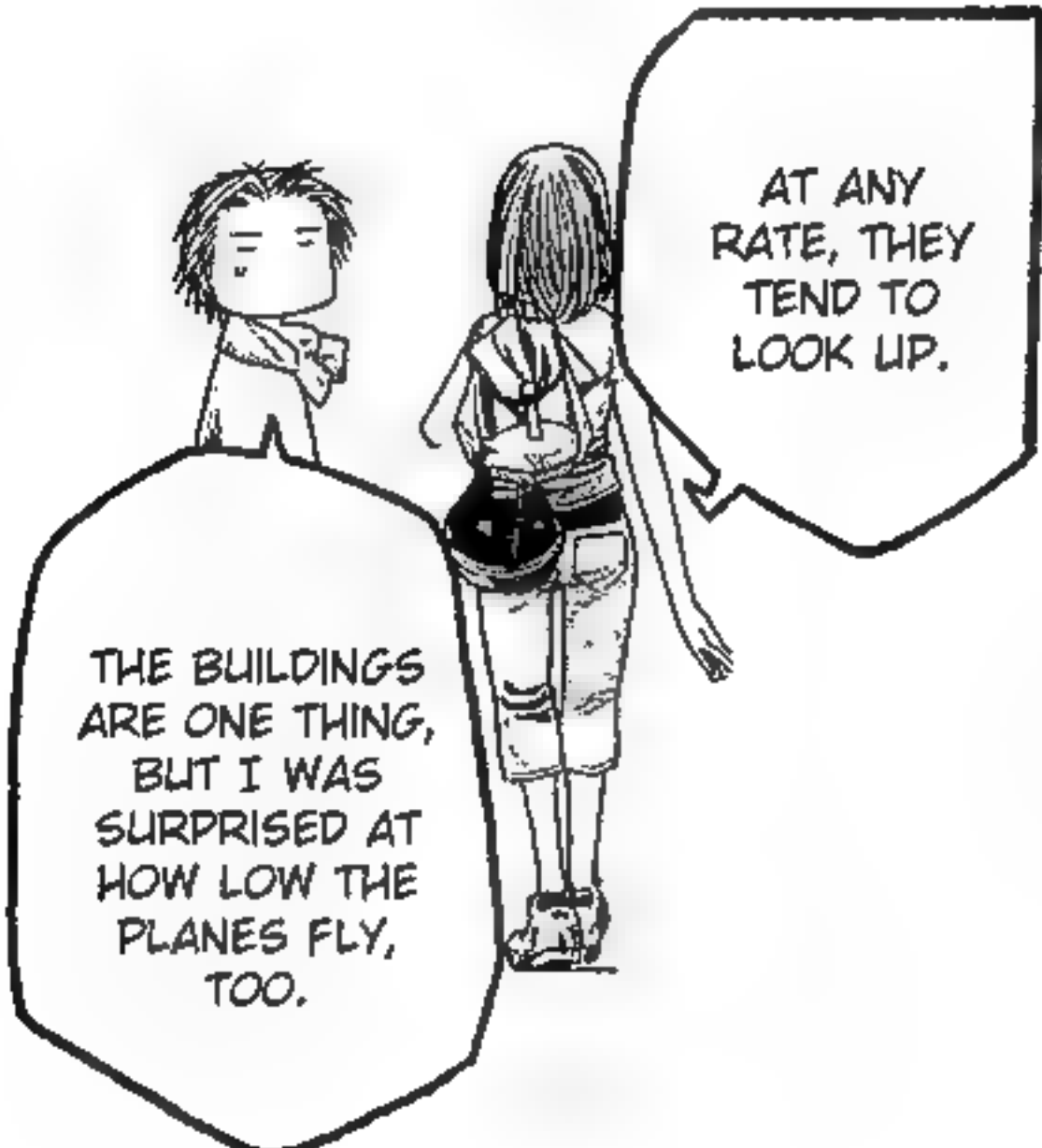




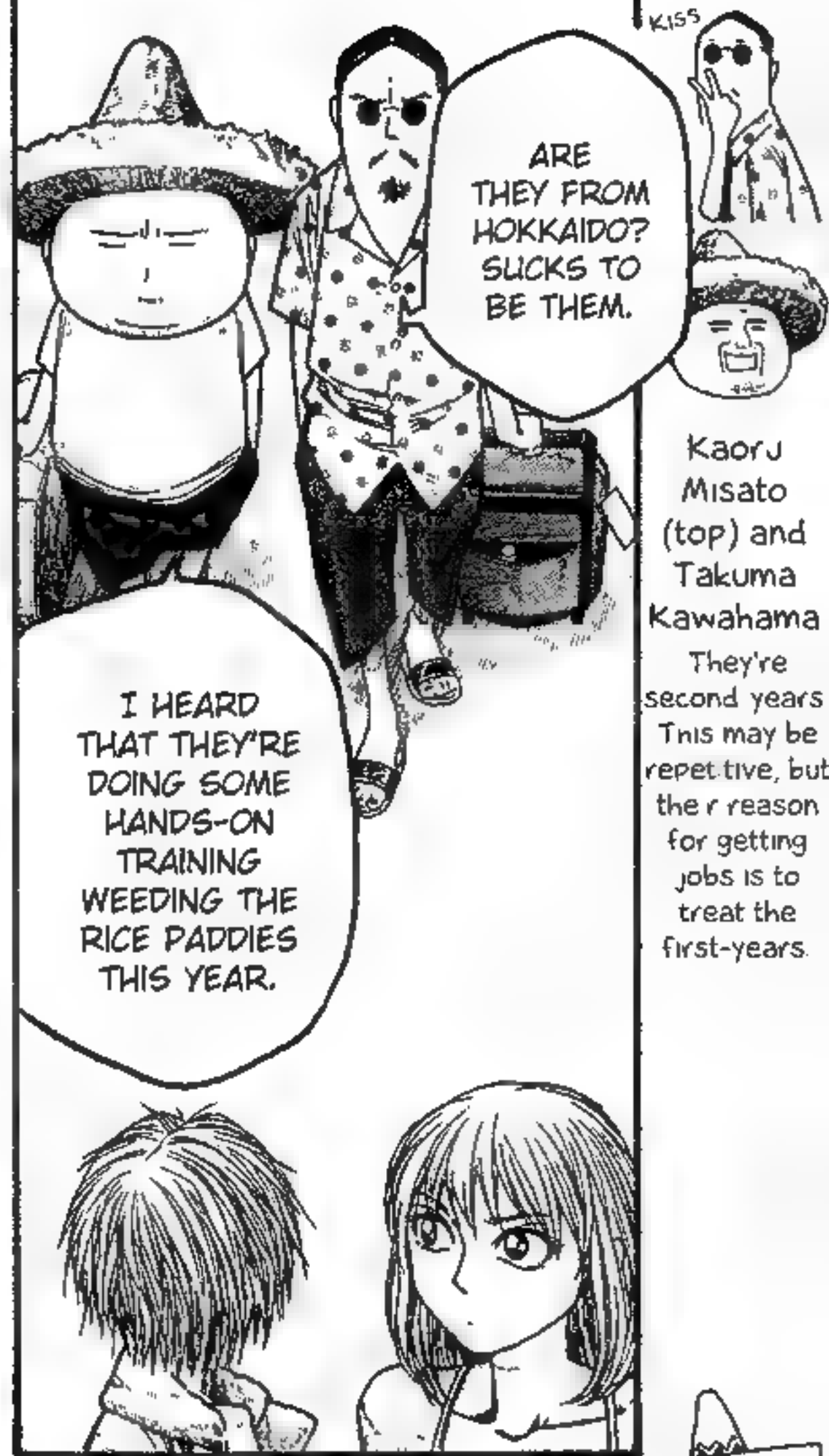
**Tadayasu Sawaki**  
He's a first year at a certain agricultural university and he can see microbes. Back at his hometown, the cherry blossoms bloom when the carp streamers come out.



**Hazuki Oikawa**  
She's Sawaki's classmate. It's been a while since she's shown up.

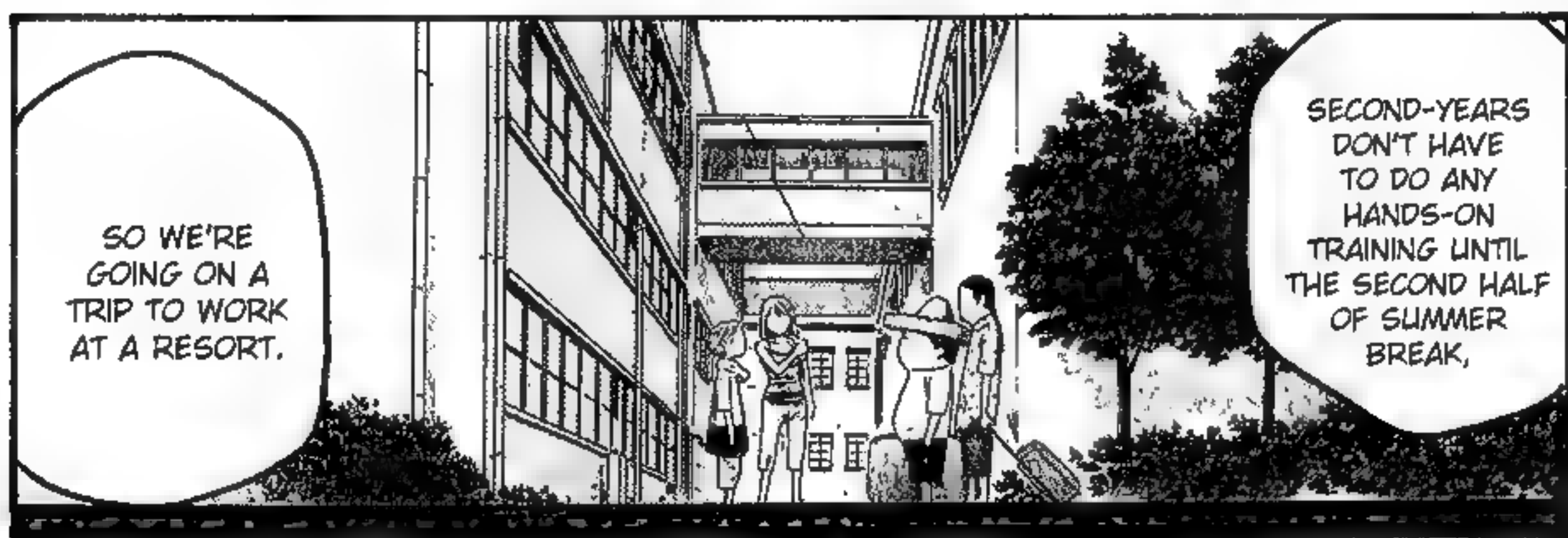


Northern campus  
It seems like this agricultural university has several campuses.

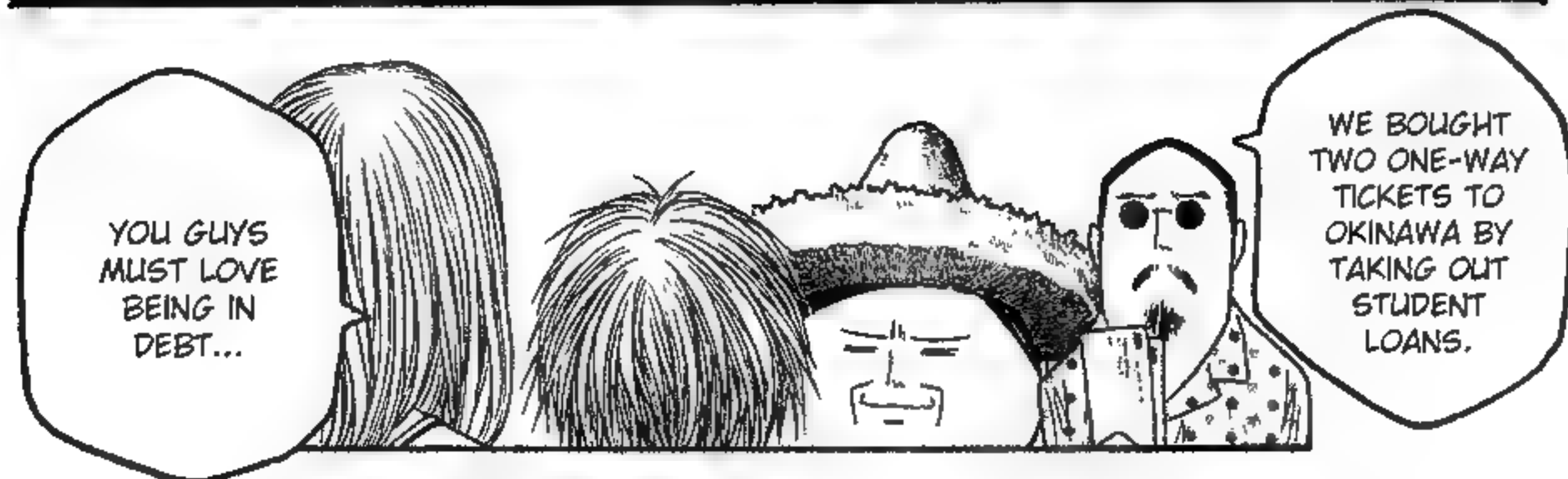


Kaoru Misato (top) and Takuma Kawahama

They're second years. This may be repetitive, but the reason for getting jobs is to treat the first-years.



Sombrero  
This is an item representative of Mexico that means "hat" in Spanish. Anyone that wears one looks like they have a small head, including Kawahama



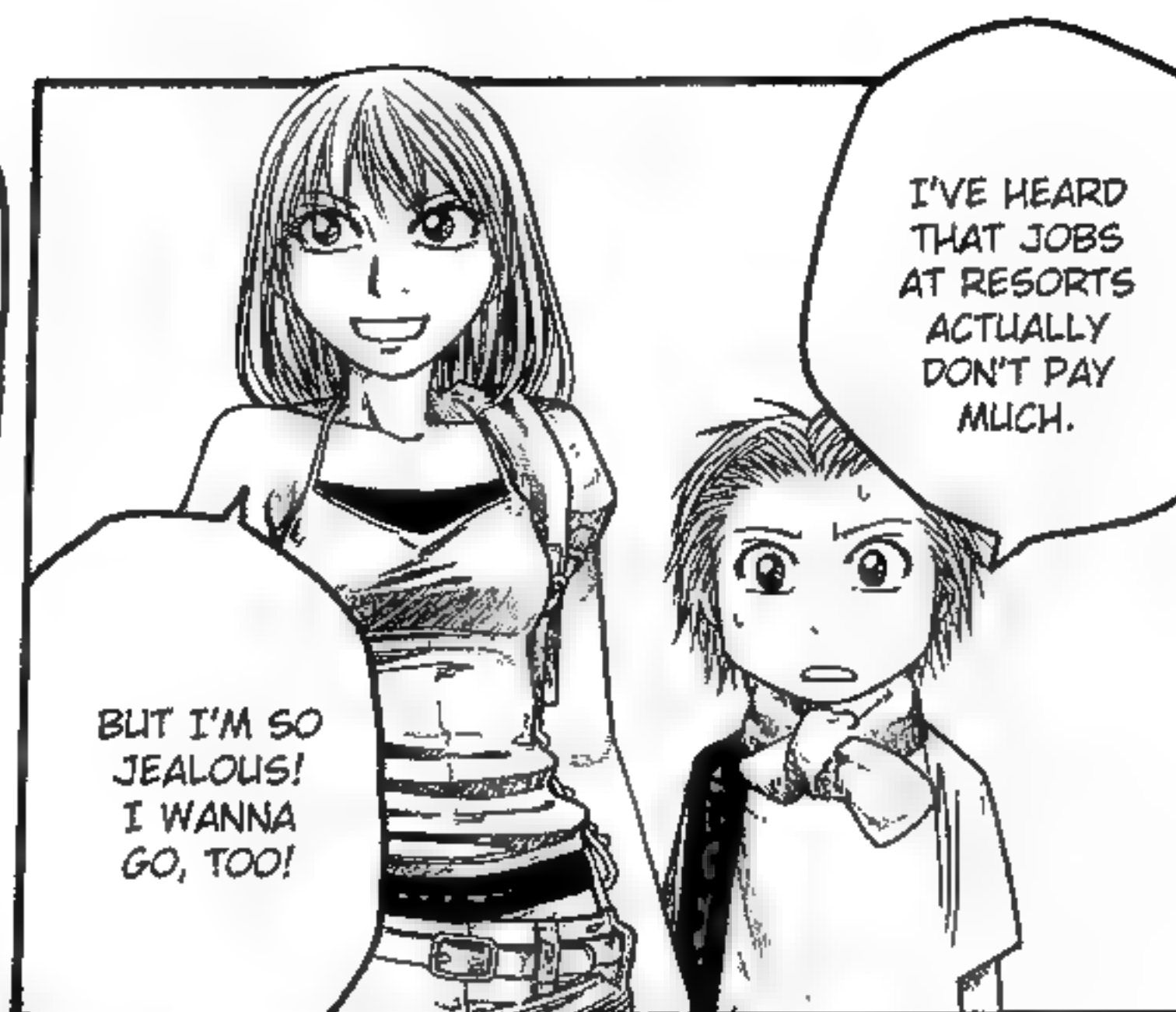


# Farmer's tan

This is when only the black parts in the figure below are suntanned. Your forehead won't get tanned if you wrap a towel around your head and wear a helmet, so it looks really lame in your everyday life. It also affects people who drive cars for a living where only their right arm is tanned. As an aside, the author's fair-skinned wife got creeped out by him when he said, "Tanned women are hot."



THE MOST YOU CAN HOPE FOR IS GOING BACK HOME FOR A FEW DAYS.



BUT I'M SO JEALOUS! I WANNA GO, TOO!

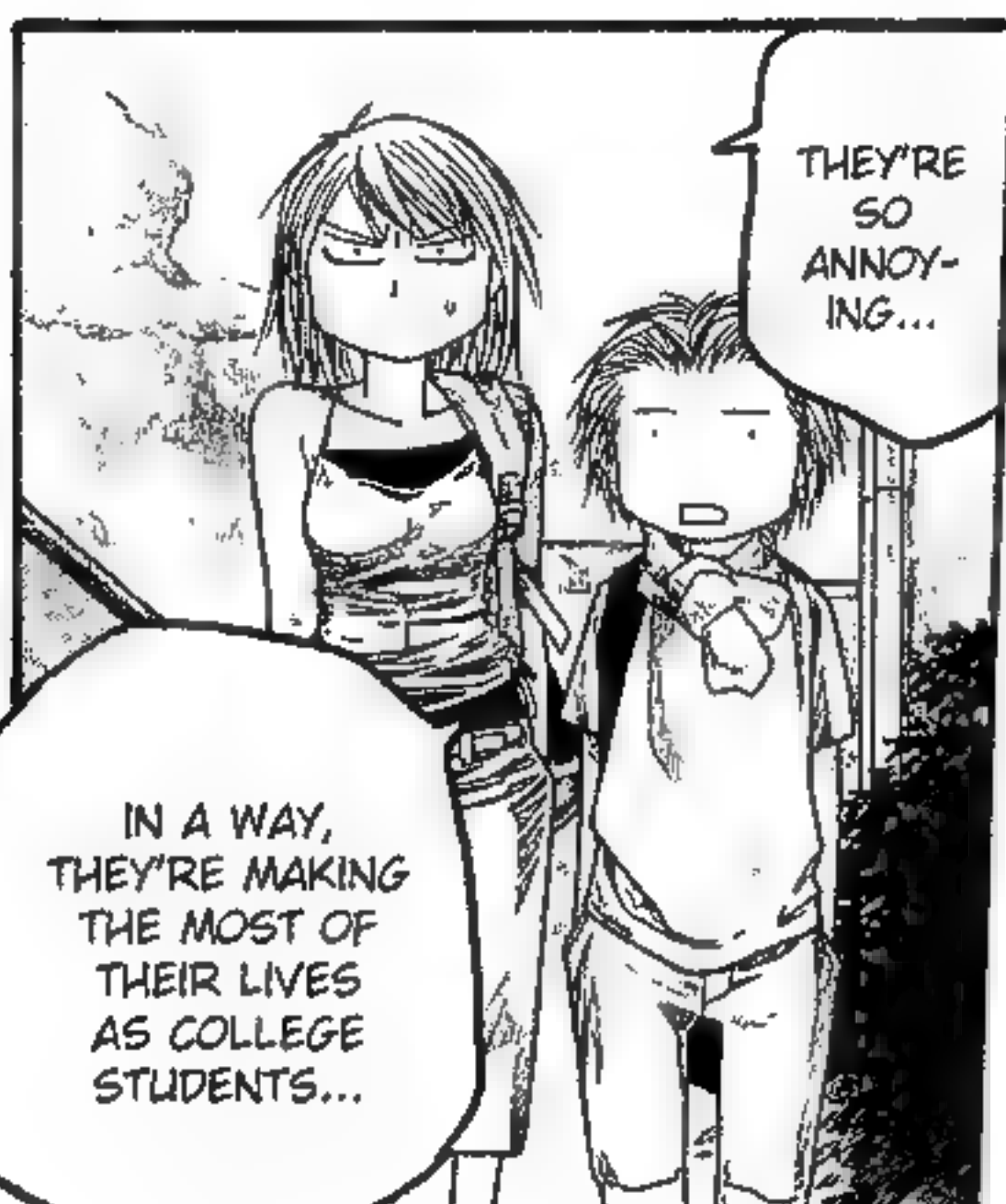
I'VE HEARD THAT JOBS AT RESORTS ACTUALLY DON'T PAY MUCH.

THE POINT IS, DON'T LOOK TOO FORWARD TO SUMMER VACATION.



LIKE I SAID BEFORE, SUMMER VACATION FOR FIRST-YEAR IS A HANDS-ON TRAINING FESTIVAL.

THAT'S IMPOSSIBLE FOR YOU TWO.



THEY'RE SO ANNOYING...

IN A WAY, THEY'RE MAKING THE MOST OF THEIR LIVES AS COLLEGE STUDENTS...



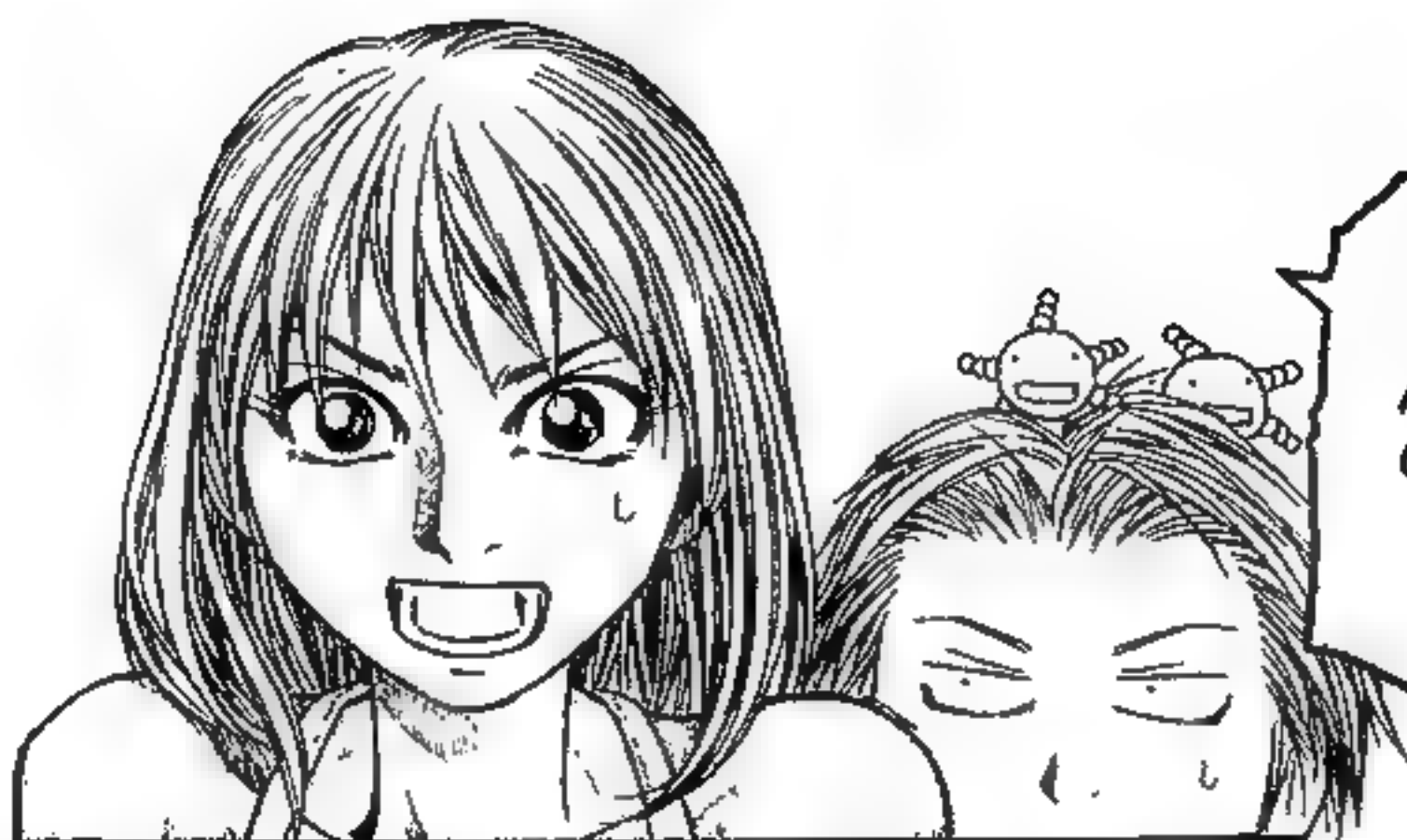
KISS

Adios!

WELL, WE'LL BE GETTING A TAN ON THE BEACHES OF OKINAWA, SO HAVE FUN GETTING A FARMER'S TAN OUT IN THE FIELDS!

LATER!

DO  
FIRST-YEARS  
REALLY NOT  
HAVE THAT  
MUCH TIME TO  
HAVE FUN!?



HASE-  
GAWA-  
SAN!



IT'S SAD  
JUST HOW  
LITTLE YOU  
CAN HAVE  
FUN.

PRETTY  
MUCH.



Haruka  
Hasegawa  
She's a  
graduate  
student  
I got yelled  
at for  
"Haruka 14".



What  
about  
your weak  
stomach?

Just  
say you  
want  
some

BY THE WAY, DO  
WE EVEN MAKE  
ICE CREAM IN  
THE ITSUKI LAB  
SEMINAR?

WHAT ARE  
YOU SAYING?  
VANILLA BEANS  
ARE FERMENTED.



REALLY...?

First-year  
schedule

WHY ARE YOU  
SO SURPRISED...?  
THEY TOLD YOU  
WHEN YOU WERE  
PUTTING YOUR  
CLASSES  
TOGETHER.

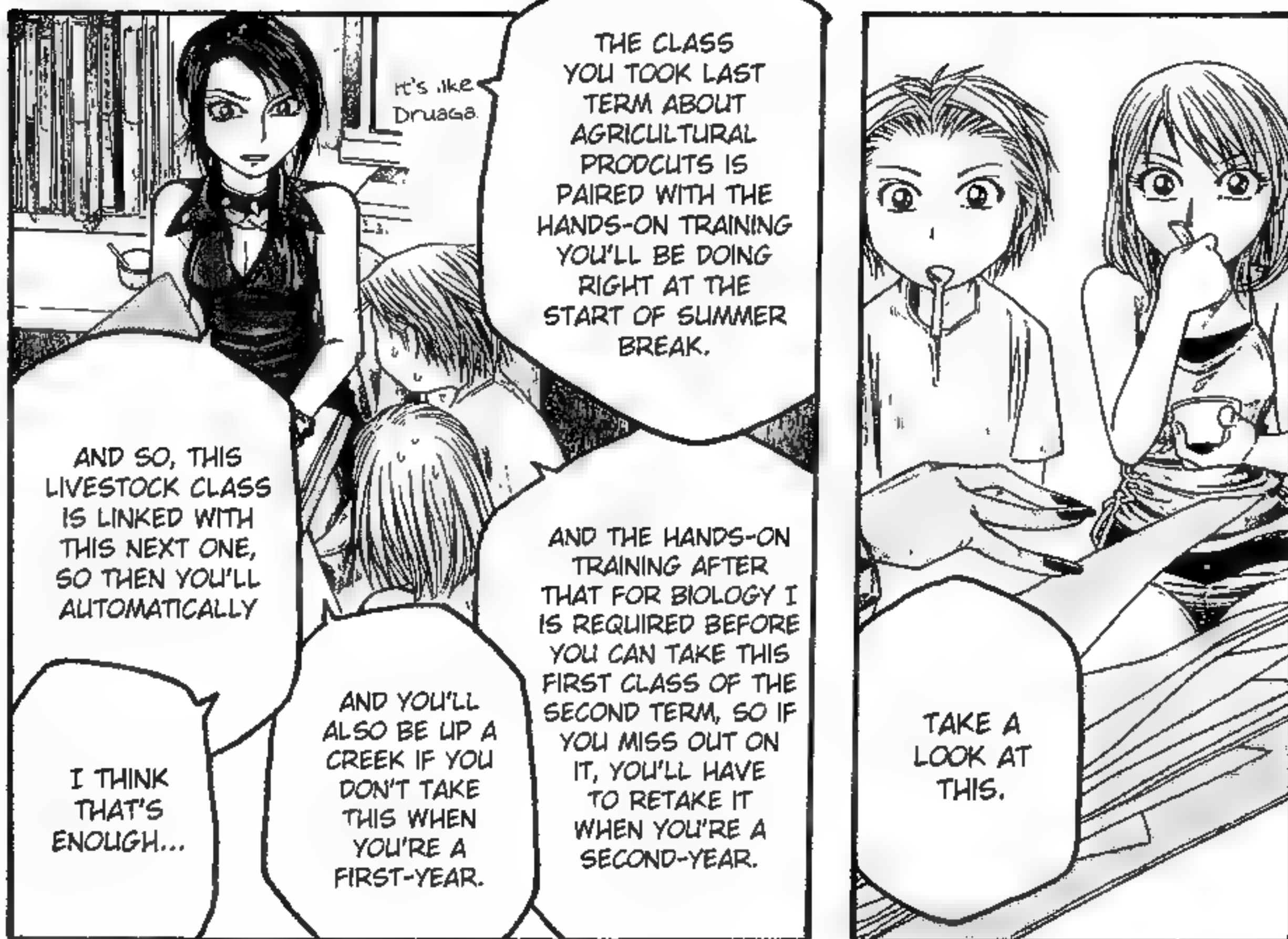
### Van'ila beans

Vanilla beans are the fruits of the vanilla plant in the orchid family. It gains that sweet scent through a process of half fermentation known as curing. However, the curing of the vanilla beans is from an enzyme present in the vanilla itself, so was the way Hasegawa-san phrased it too subtle for something that doesn't use microbes?



## Druaga

It's officially titled "The Tower of Druaga". The 1984 arcade version was ported to the Famicom in 1985. Apart from clearing the game, it's really difficult trying to figure out how to make the treasure chests appear or how to make Gili stronger, so it was really popular among a particularly enthusiastic group. Floors 59 and 60 are so damn hard!



## A. awamori

It has the ability to produce citric acid and to eliminate other microbes. Thanks to that, this black koji mold is able to take part in brewing alcohol even in Okinawa's temperate climate. Awamori may be part of its name, but just like *A. oryzae*, it can also grow mold on bread.



THAT NOTE  
OF YOURS  
SAID IT WAS  
200 YEARS  
OLD, BUT THAT  
WAS A LIE,  
RIGHT?

WHEN YOU  
GAVE THAT  
AWAMORI  
TO MISATO  
BEFORE,

Haaa..

PLEASE DON'T  
TALK ABOUT  
OKINAWA...



TO BE  
HONEST...  
I CAN'T  
REMEMBER  
HOW IT  
TASTED.

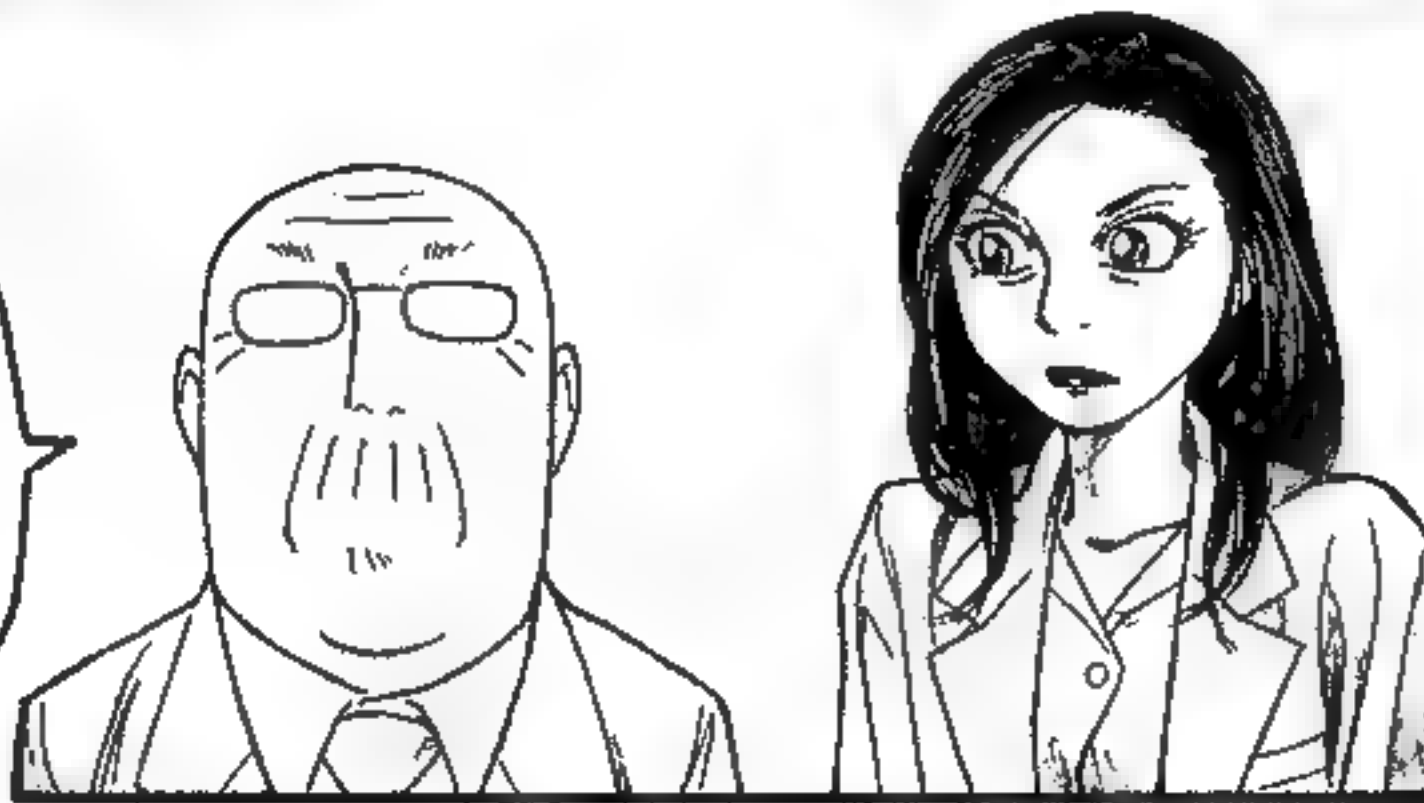
HMMM,  
WHAT DID  
YOU THINK  
OF IT?



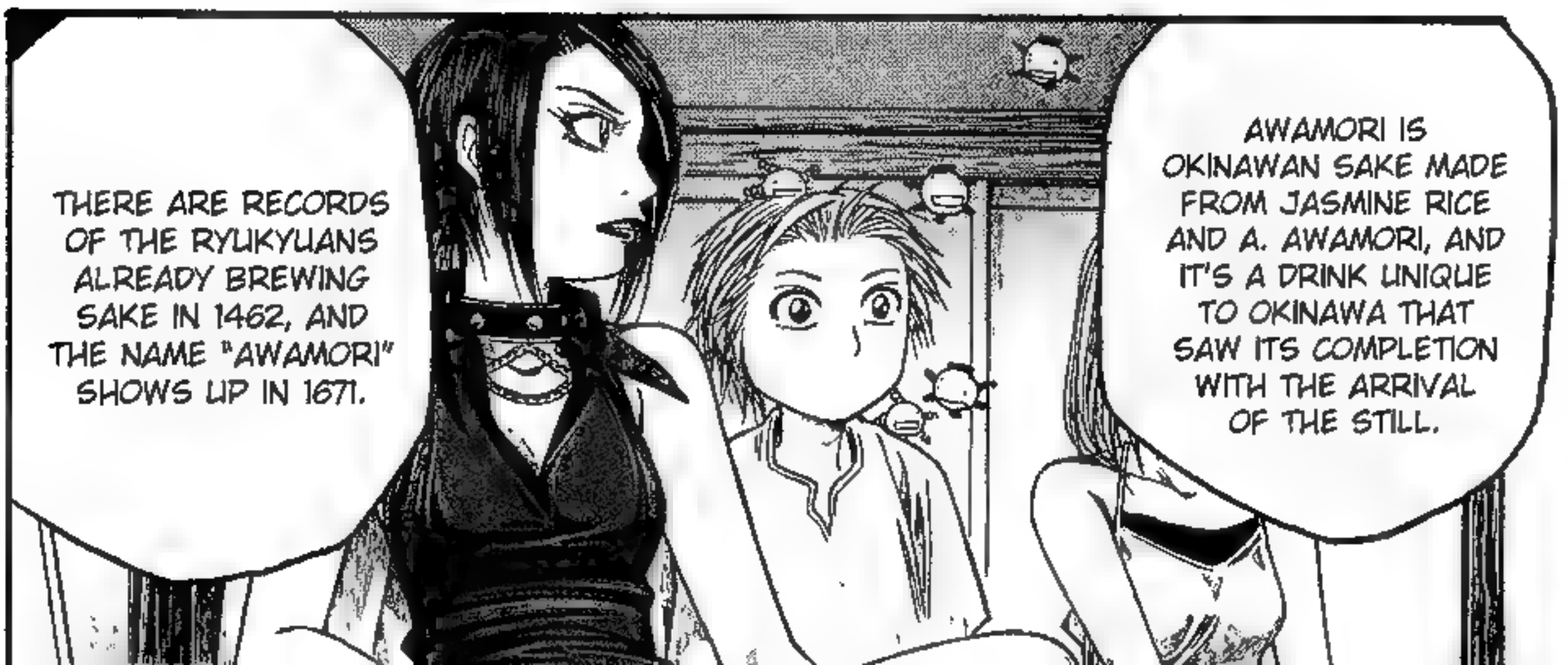
NOW THAT YOU  
MENTION IT,  
PROFESSOR...



DOES  
INDEED  
EXIST.



200-  
YEAR-OLD  
AWAMORI



THERE ARE RECORDS  
OF THE RYUKYUANS  
ALREADY BREWING  
SAKE IN 1462, AND  
THE NAME "AWAMORI"  
SHOWS UP IN 1671.

AWAMORI IS  
OKINAWAN SAKE MADE  
FROM JASMINE RICE  
AND A. AWAMORI, AND  
IT'S A DRINK UNIQUE  
TO OKINAWA THAT  
SAW ITS COMPLETION  
WITH THE ARRIVAL  
OF THE STILL.





**Aoi Mutou**  
 She's a third-year and she's the only student taking the Itsuki lab seminar. She used to be in the UFO Club. Will she ever go back to it?

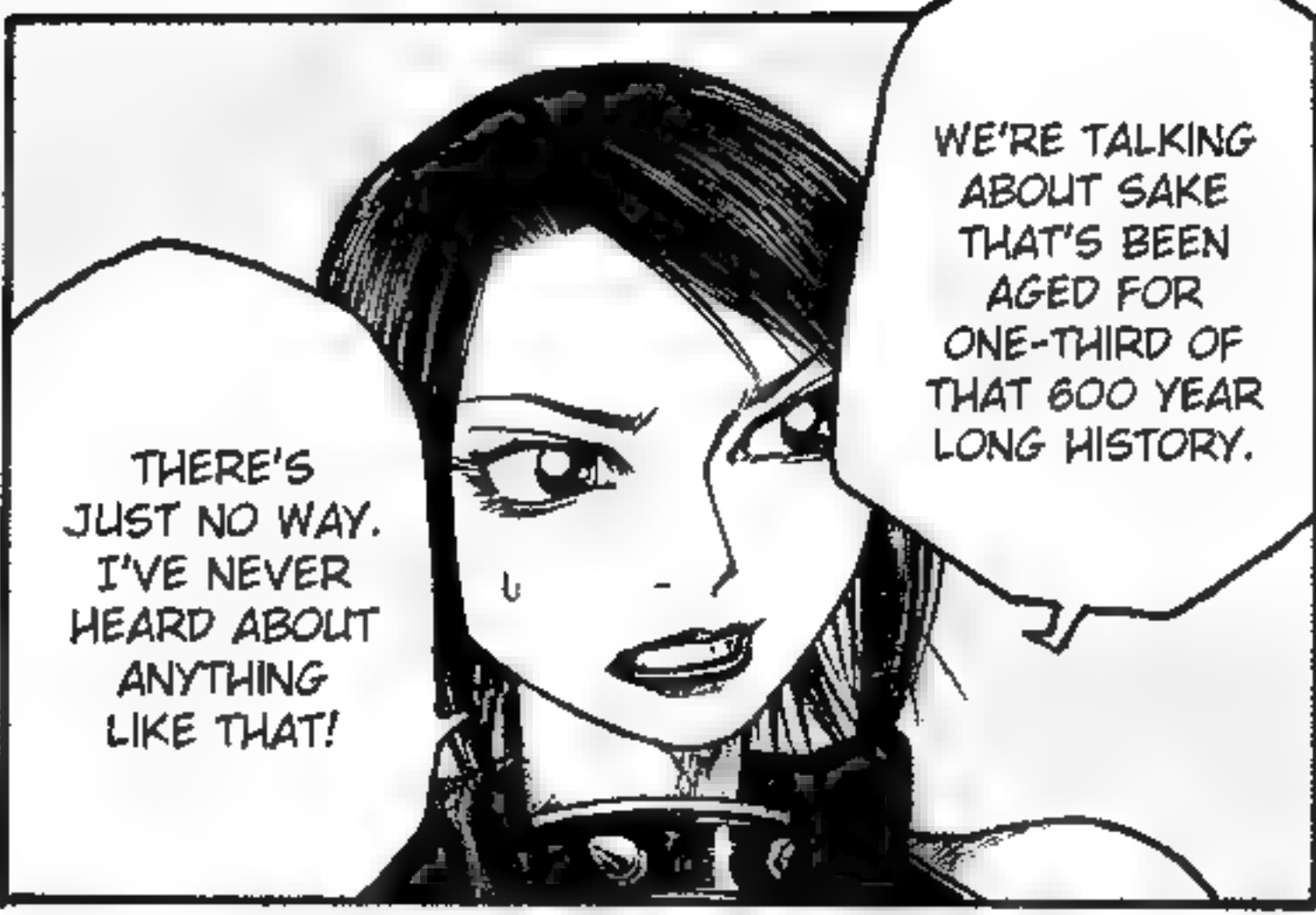


**Keizou Itsuki**  
 He prioritizes hands-on learning when it comes to agricultural science. His dream is to be involved with terraforming.



THEN WOULD YOU LIKE TO GO

TO OKINAWA?



THERE'S JUST NO WAY. I'VE NEVER HEARD ABOUT ANYTHING LIKE THAT!

WE'RE TALKING ABOUT SAKE THAT'S BEEN AGED FOR ONE-THIRD OF THAT 600 YEAR LONG HISTORY.



...



IT'S NOT LIKE WE'D BE ALLOWED TO GO, RIGHT...?

That sounds so nice...

U...UM...

WHAT ARE YOU SAYING?

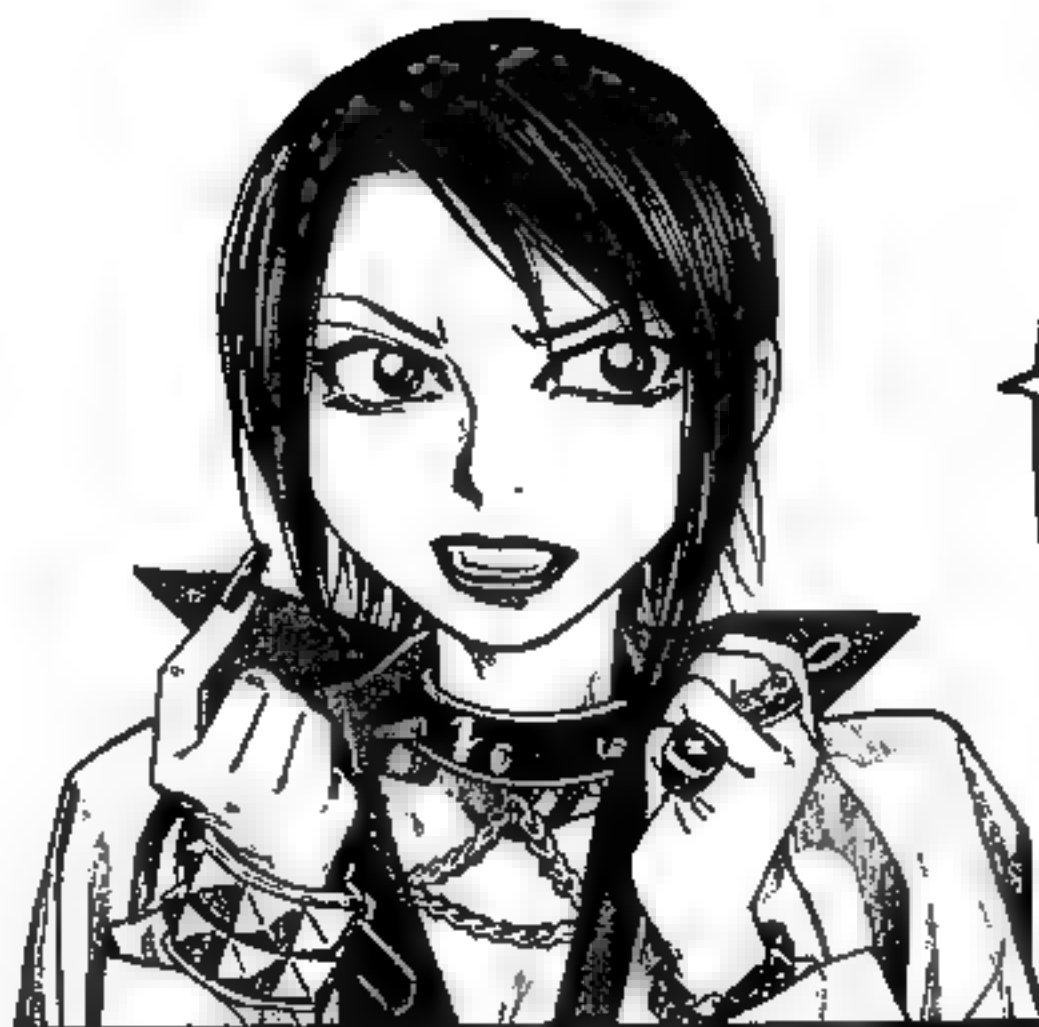
HM?



SURE,

I'LL ACCOMPANY YOU.

EVEN IF WE'RE ALL  
GOING TO OKINAWA,  
YOU WON'T GET ANY  
CREDIT IF YOU DON'T  
DO THE HANDS-ON  
TRAINING!



YOU GUYS  
ARE FIRST-YEAR  
AGRICULTURAL  
SCIENCE STUDENTS,  
SO STARTING THE DAY  
AFTER TOMORROW,  
YOU'LL BE WORKING  
HARD DOING  
HANDS-ON TRAINING.

WHAT?

HUH?

ALL RIGHT,  
THAT'S NOT  
A PROBLEM  
FOR ME.

THEN LET'S  
ALL GO ON  
THE SAME  
FLIGHT.

O-OUR  
HANDS-ON  
TRAINING IS  
IN OKINAWA?

WHAT  
ABOUT YOU,  
MUTOU?

I'LL  
KEEP WATCH  
OVER THE  
FERMENTATION  
ROOM.



Hug

YEAH, AT AN  
OKINAWAN  
SUBTROPICAL  
FARM.

Best of luck in the future.  
Thank you very much!

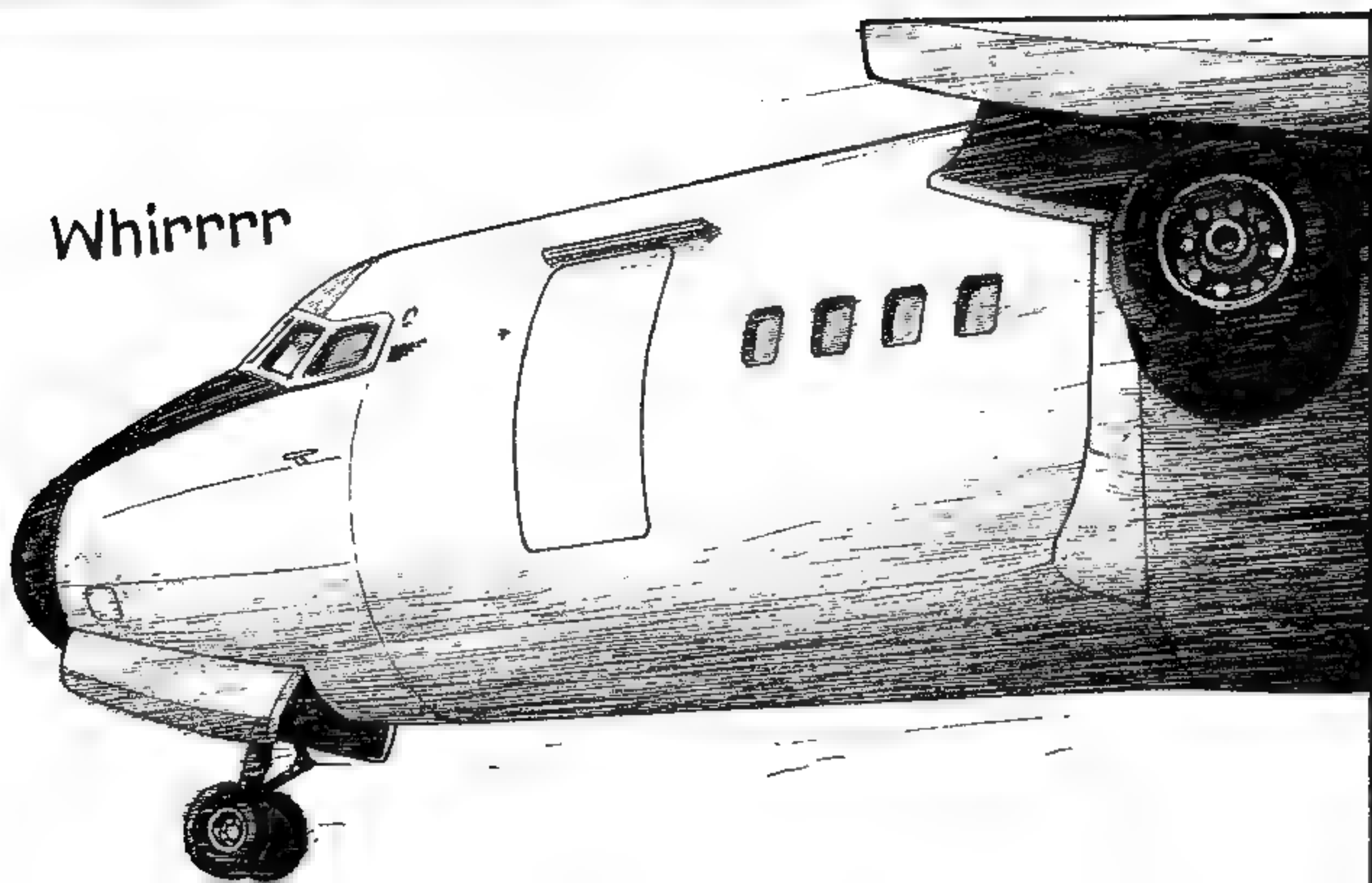
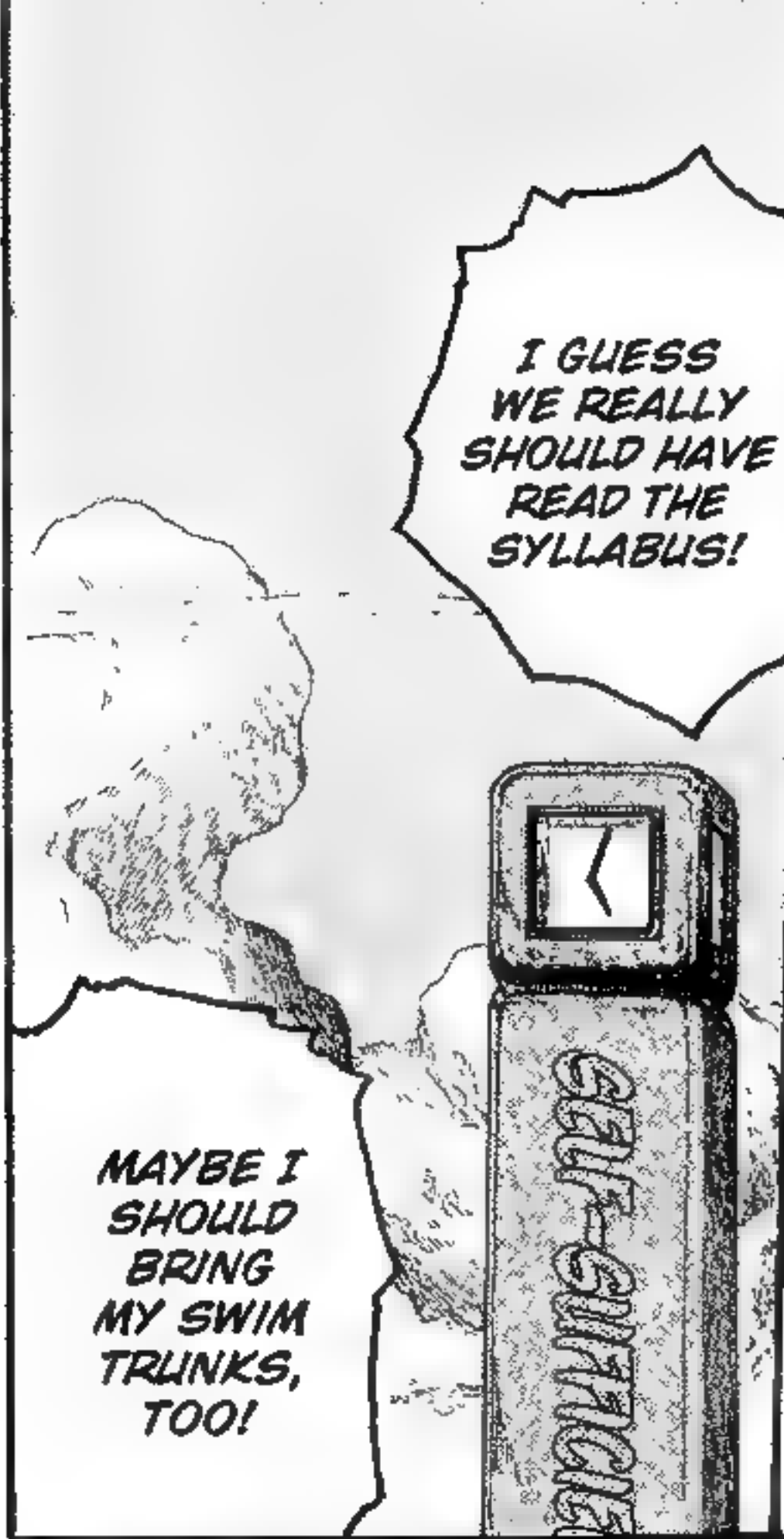
Please  
send letters

We  
received a  
fan letter  
from  
Haruka-chan,  
a third  
grader  
from Nara  
Prefecture  
What a  
nice name.  
And we were  
surprised  
how well  
you drew  
*A. oryzae*,  
too.



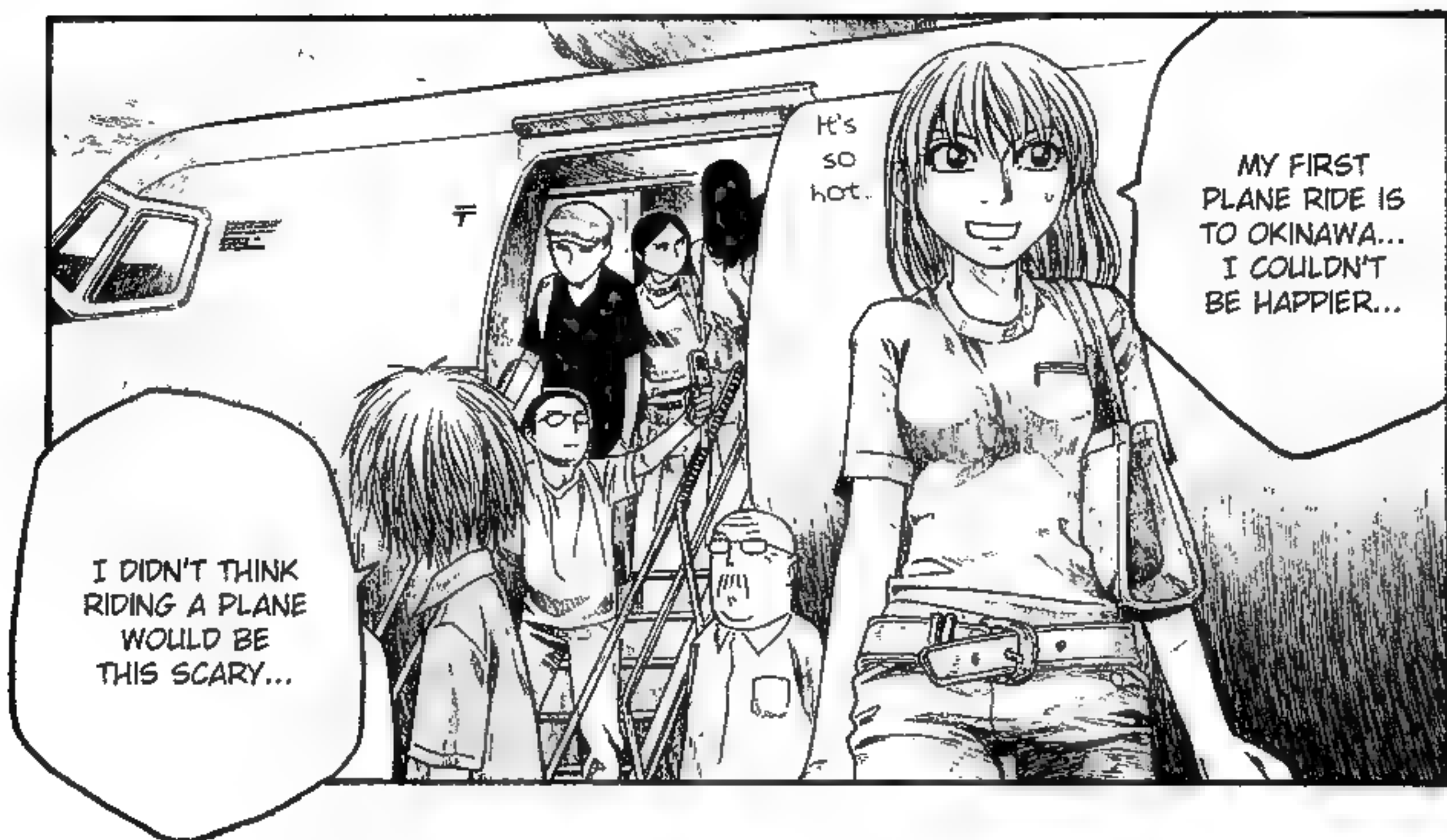
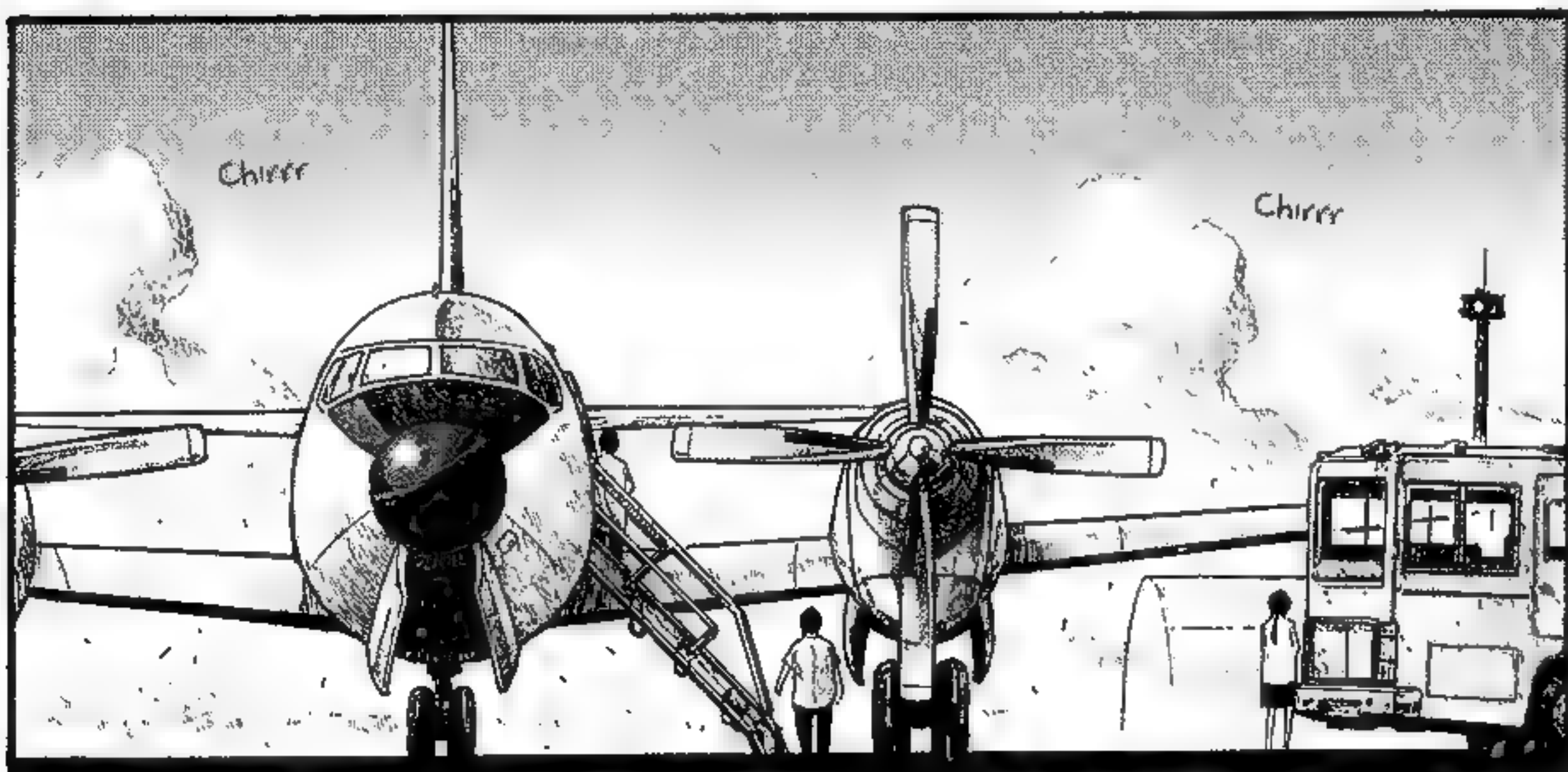
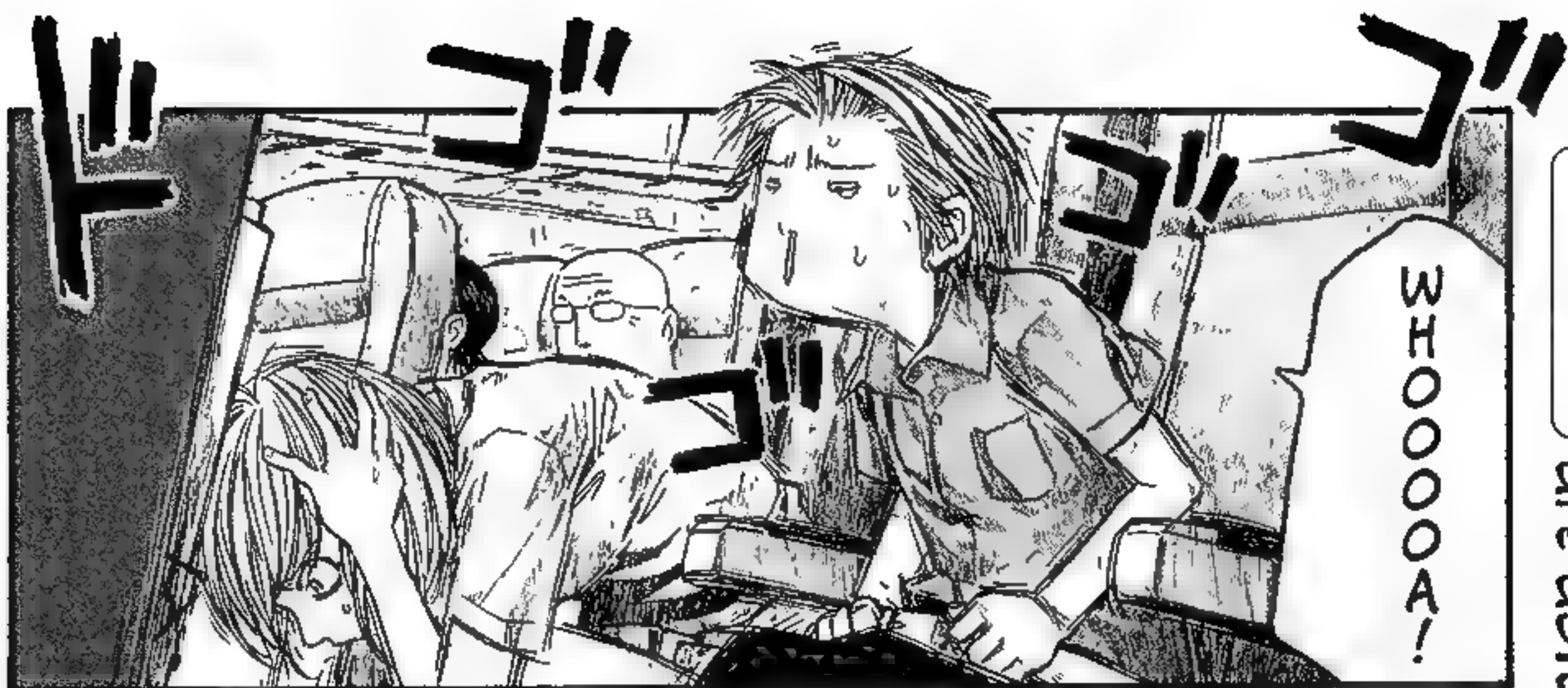


Syllabus  
This is  
a course  
outline.  
College  
students  
these days  
use some  
difficult  
words.  
The editor  
didn't know  
what it was



Newsflash

The microbe plushies the author made himself are actually being given out a little at a time.

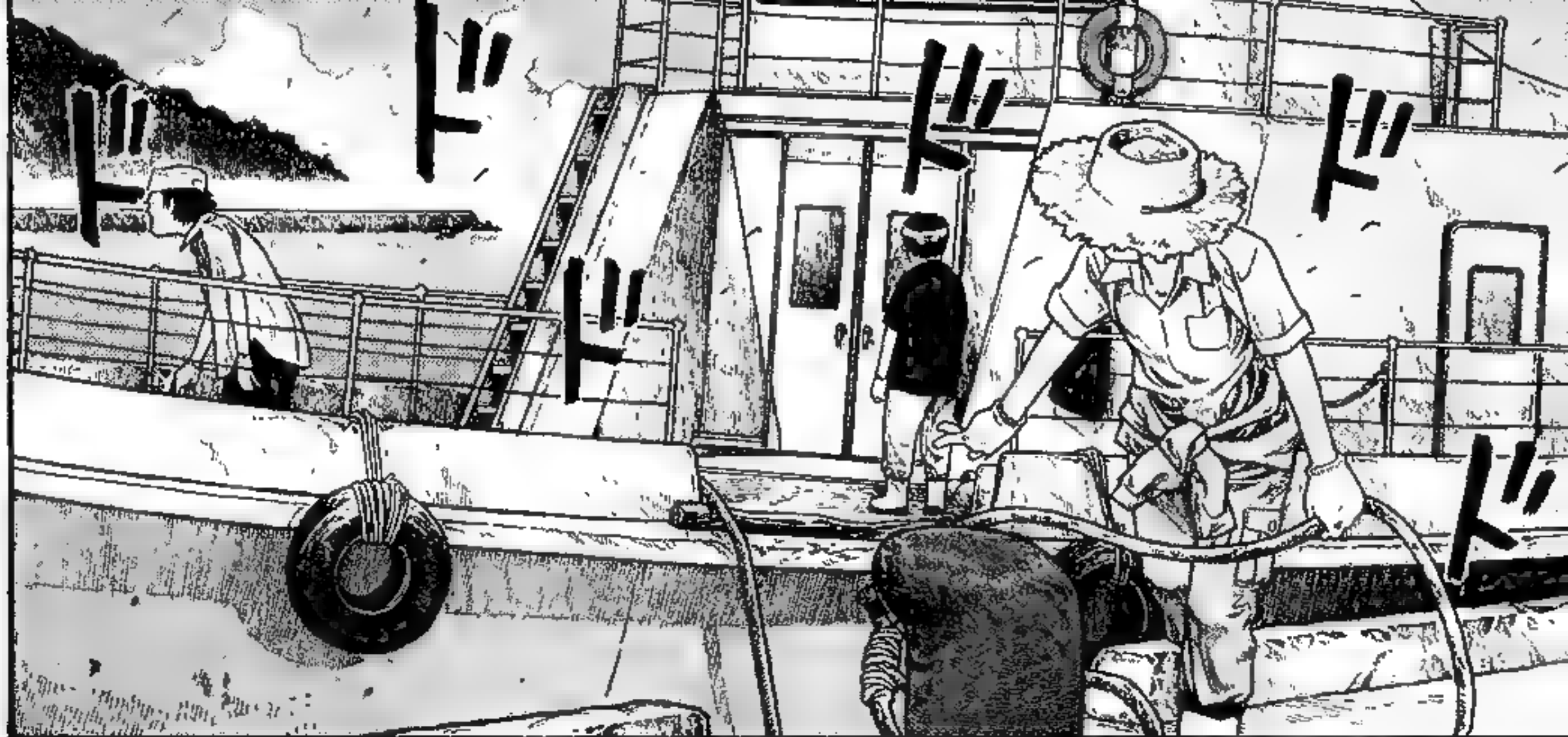




To the  
bookstores

The third "Moyashimon Fair" is currently being planned. If you want to participate, contact the editing department or the sales department!





Kei?







Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



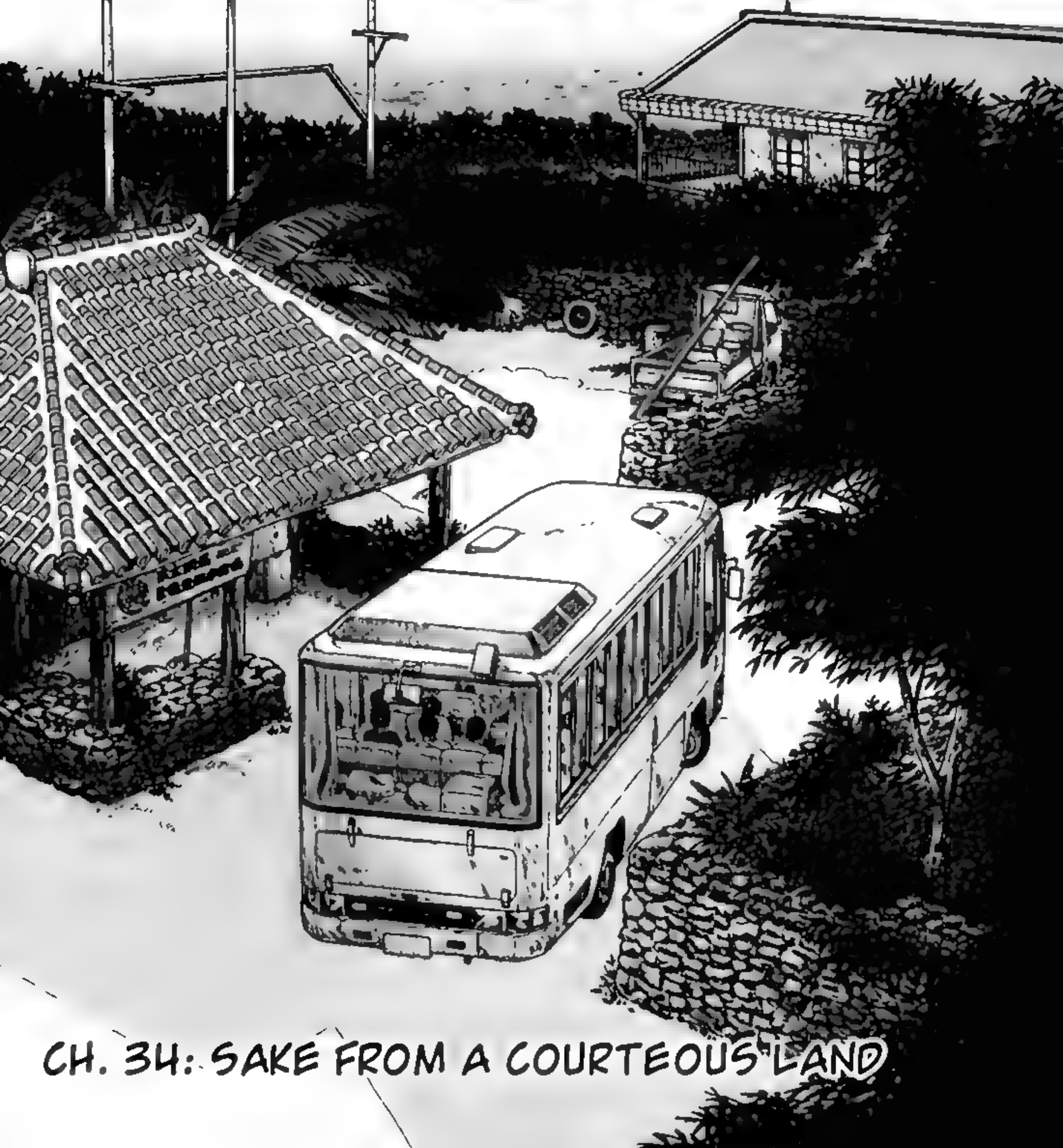
Kaneshiro?



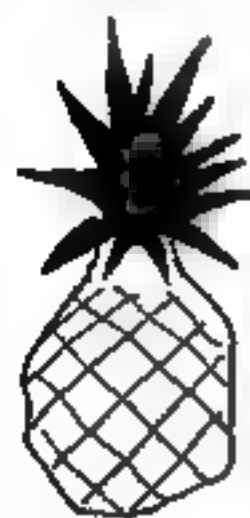


It appeared in Yomiuri Newspaper  
and Asahi Newspaper

# 武蔵野



CH. 34: SAKE FROM A COURTEOUS LAND



Bogor pineapple

You can rip off the pieces by hand and eat it all the way to its core

ALTHOUGH THE CLIMATE HERE SUPPORTS GROWING TWO CROPS PER YEAR, THERE ARE NO LONG RIVERS, AND THERE ARE ALSO DROUGHTS TO WORRY ABOUT. AND SO, DUE TO FARMERS CHANGING FROM RICE TO SUGARCANE, AND CHEAP RICE FROM OVERSEAS WIDELY DISTRIBUTED DURING MILITARY OCCUPATION...

IN ALL OF OKINAWA PREFECTURE, 70,000 TONNES OF RICE ARE CONSUMED, WHICH IS FAR LESS THAN THE 3,000 TONNES PRODUCED.

I HEARD WE HAVE CLASSES OUTSIDE STARTING TOMORROW.

WELL... I DON'T REALLY WANT TO BE OUT IN THAT HEAT, EITHER...

BUT GETTING TO EAT A PINEAPPLE DURING CLASS IS PRETTY NICE.

WHY DO WE HAVE A CLASSROOM LECTURE ALL OF A SUDDEN AFTER COMING ALL THE WAY TO OKINAWA?



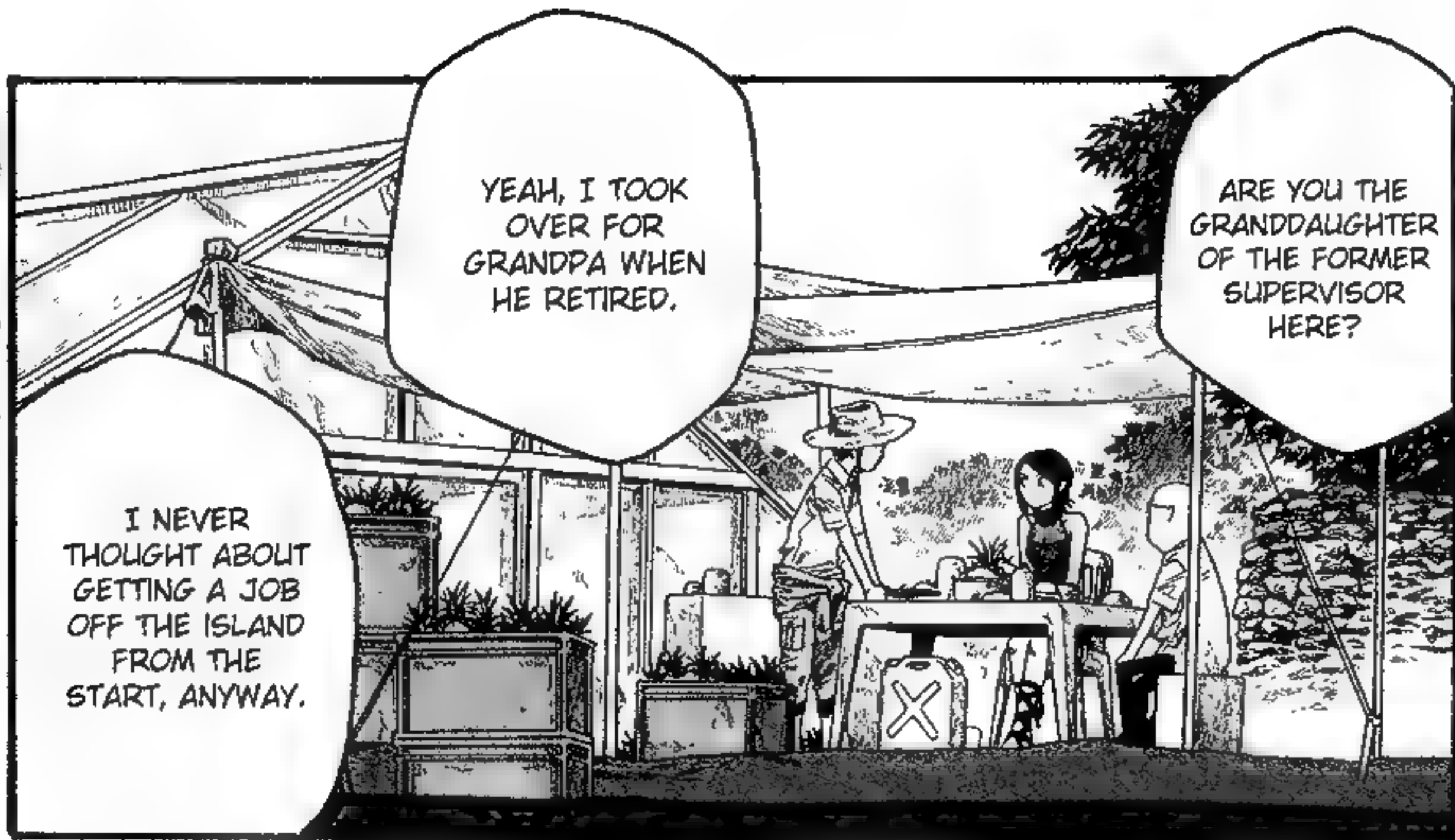


This story is Fiction. The cover of Evening's Fifth issue of 2006 Features a swimsuit scene despite it being released in the winter. Although it was pointed out to me that I completely ignored the season, I don't think it's a problem for advancing the story.



Tadayasu  
Sawaki

He's the main  
character  
and he can  
see microbes  
for some  
reason.  
Apparently,  
the author's  
happy that  
it's easier  
to draw him  
when he's  
wearing  
a hat.



YEAH, I TOOK  
OVER FOR  
GRANDPA WHEN  
HE RETIRED.

ARE YOU THE  
GRANDDAUGHTER  
OF THE FORMER  
SUPERVISOR  
HERE?

I NEVER  
THOUGHT ABOUT  
GETTING A JOB  
OFF THE ISLAND  
FROM THE  
START, ANYWAY.



Hazuki  
O'kawa

Like  
Sawaki, she's  
a first-year.  
There's a  
bougainvillea  
plant on  
her head.  
The things  
that look like  
flowers are  
bracts.



SO YOU'VE  
ALWAYS BEEN  
IN OKINAWA...  
I GUESS  
SIMILAR-LOOKING  
PEOPLE REALLY  
DO EXIST.

OH? I'M  
HAPPY TO  
HEAR IT.

Vrooom



IF NEITHER OF  
YOU ARE DOING  
ANYTHING, WOULD  
YOU ALSO LIKE  
SOME AWAMORI?



UP UNTIL LAST  
YEAR, I WAS  
MAJORING  
IN RAISING  
LIVESTOCK AT  
THE UNIVERSITY  
HERE,

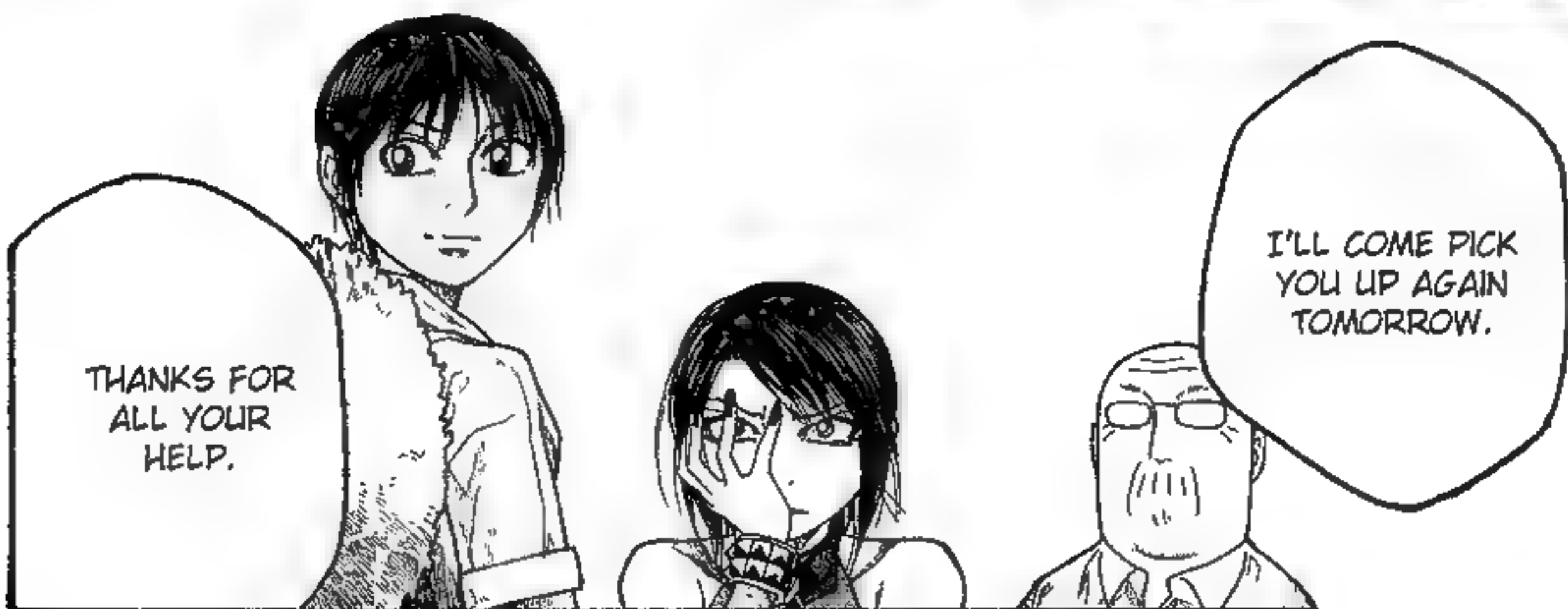
BUT I LOVED  
HOW EASY IT WAS  
TO READ YOUR  
PAPERS ON  
MICROBIOLOGY,  
PROFESSOR  
ITSUKI.





THANKS  
FOR GIVING  
US A RIDE.

DON'T  
MENTION IT.  
IT WASN'T  
THAT FAR.



THANKS FOR  
ALL YOUR  
HELP.

I'LL COME PICK  
YOU UP AGAIN  
TOMORROW.



THAT'S  
MY LINE.

WE'RE WORKING  
AT A DIVING SHOP  
I FOUND OUT  
ABOUT WHEN  
WE WERE DOING  
OUR HANDS-ON  
TRAINING HERE  
LAST YEAR.



Vrooom

HUH!?  
IT'S THE  
PROFESSOR  
AND  
HASEGAWA-  
SAN.

WHY ARE  
YOU GUYS  
HERE?



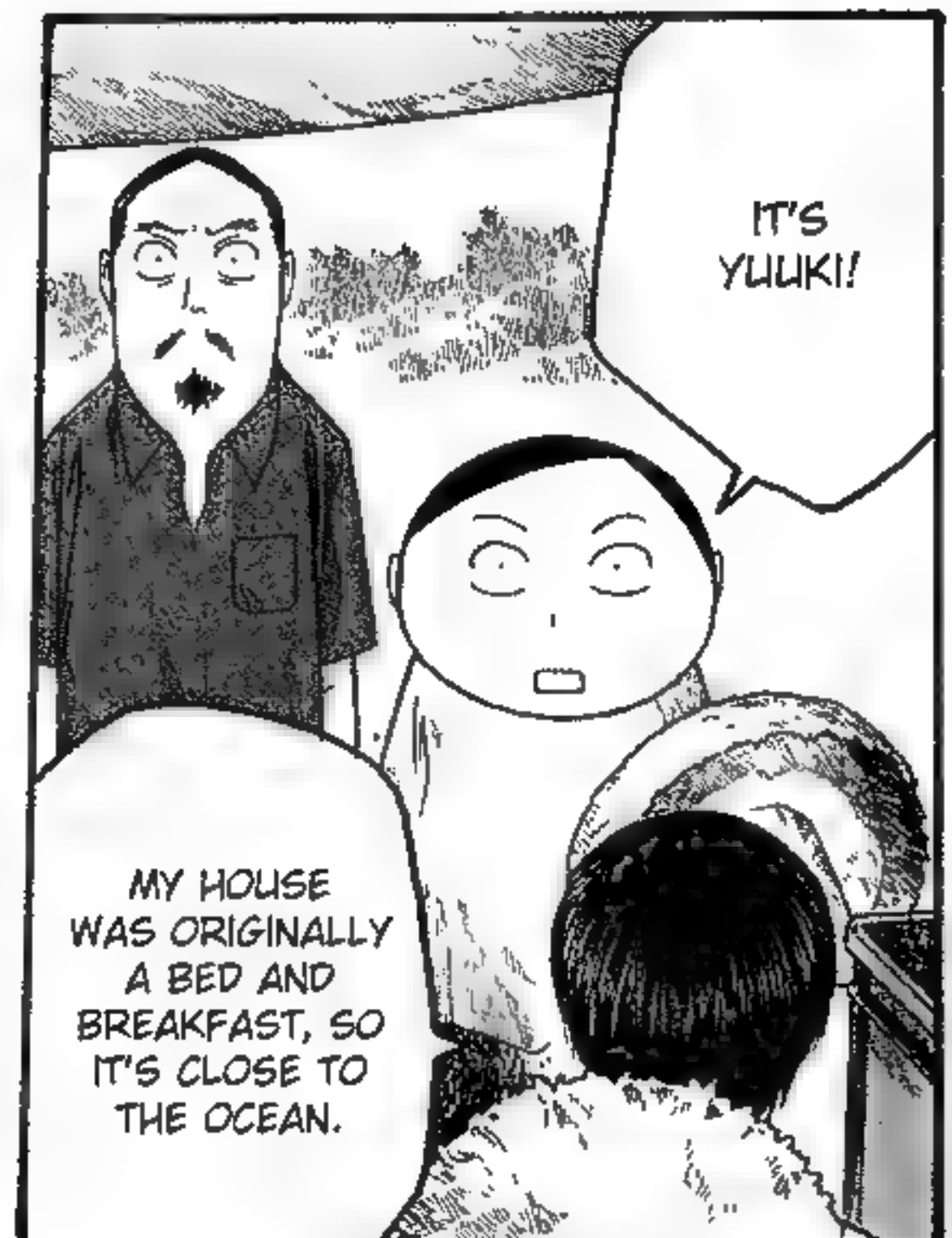
Keizou  
Itsuki

He's a  
professor  
at a certain  
agricultural  
university  
He looks the  
same whether  
in a lab coat  
or an open-  
necked shirt.



Haruka Hasegawa

She's a graduate student. If she's in  
bondage wear in the tropics, I'm worried  
about the efforts of her skin flora.

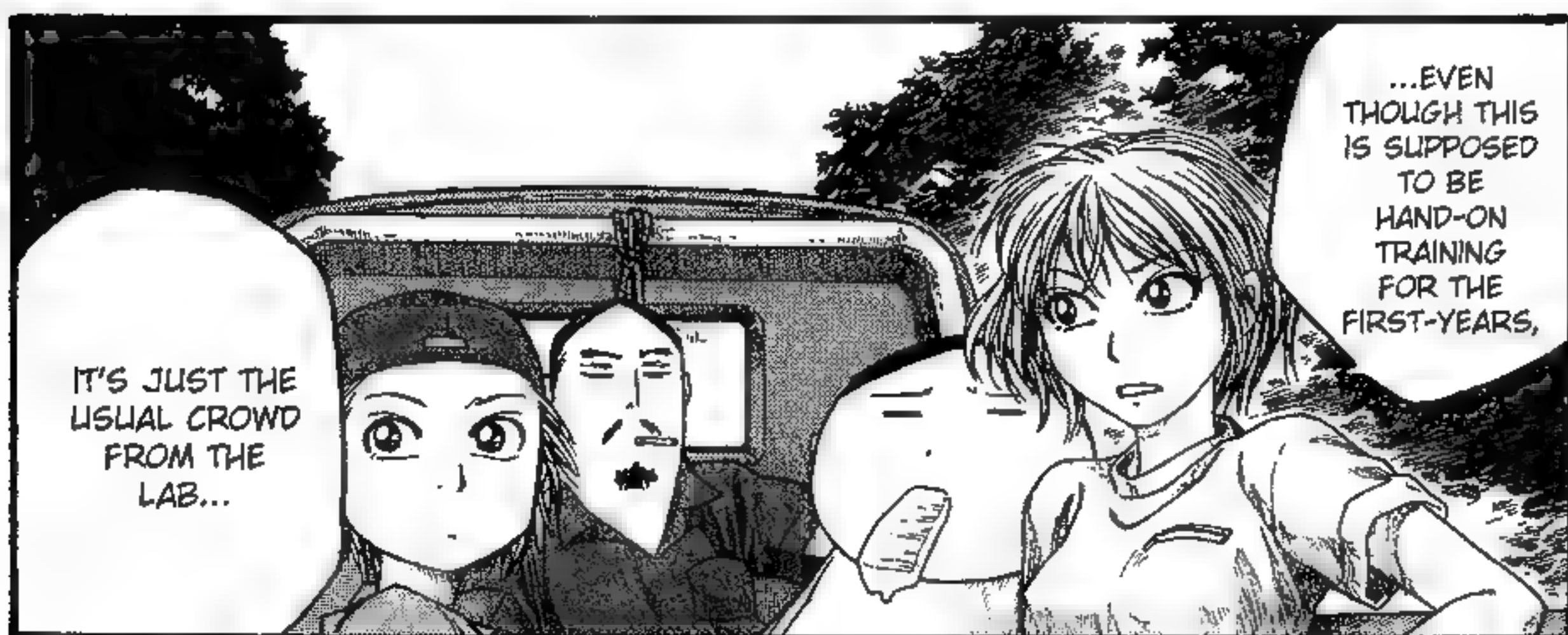
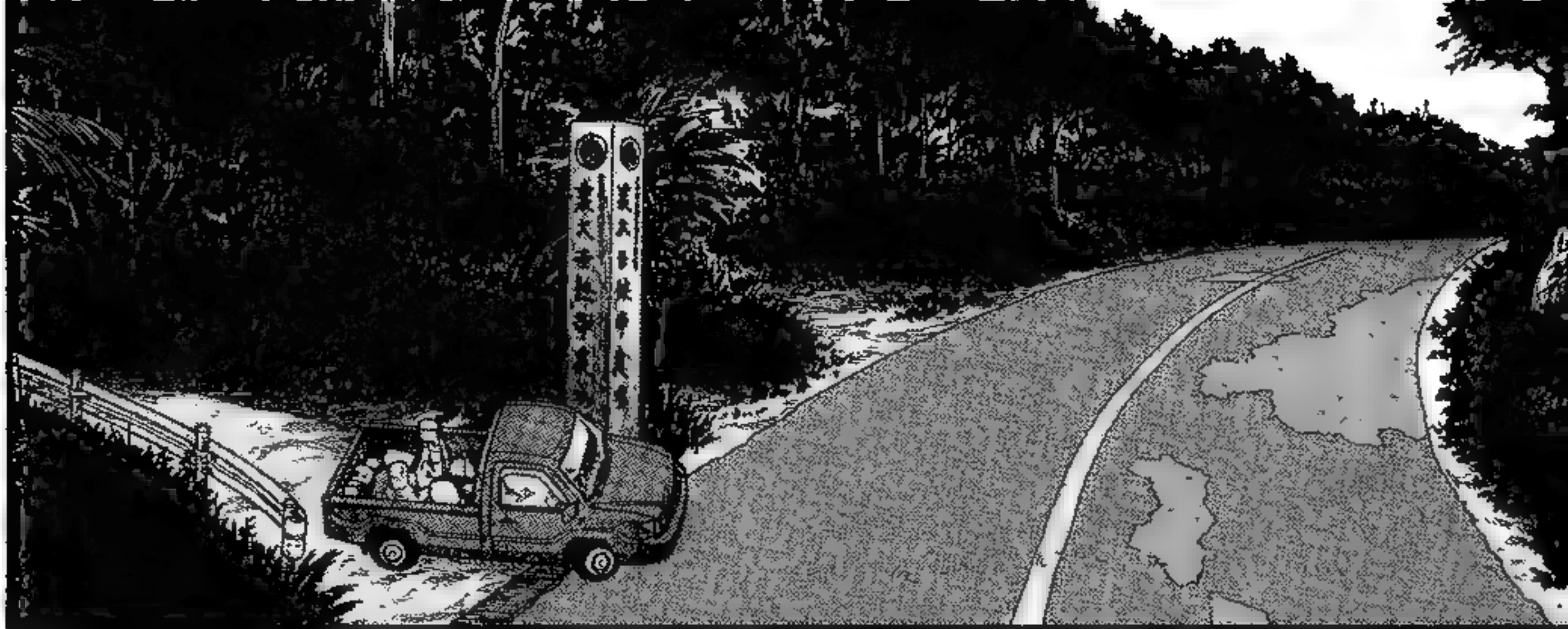


Kaoru M sato (top) and Takuma Kawahama  
They're second-years. The trop cs are heaven for drinkers and nsect enthus asts, too



Kei Yuuki  
He's been Sawaki's friend snce they were k ds. Because of h m taking a break from school, he hasn't shown up in the marg n for a year





IT'S JUST THE  
USUAL CROWD  
FROM THE  
LAB...

...EVEN  
THOUGH THIS  
IS SUPPOSED  
TO BE  
HAND-ON  
TRAINING  
FOR THE  
FIRST-YEARS,

The codename for Moyashimon's Fair is "pennant".



BESIDES,  
THEY'RE JUST  
SERVING  
PINEAPPLE  
THIS YEAR.

IT WAS THEIR  
BUMPER CROP  
THIS YEAR,  
AND YOU'LL BE  
HARVESTING  
PINEAPPLES  
TOMORROW,  
TOO.



THE  
FIRST-YEARS  
ARE SUPPOSED  
TO MEET UP  
SOON TO EAT.

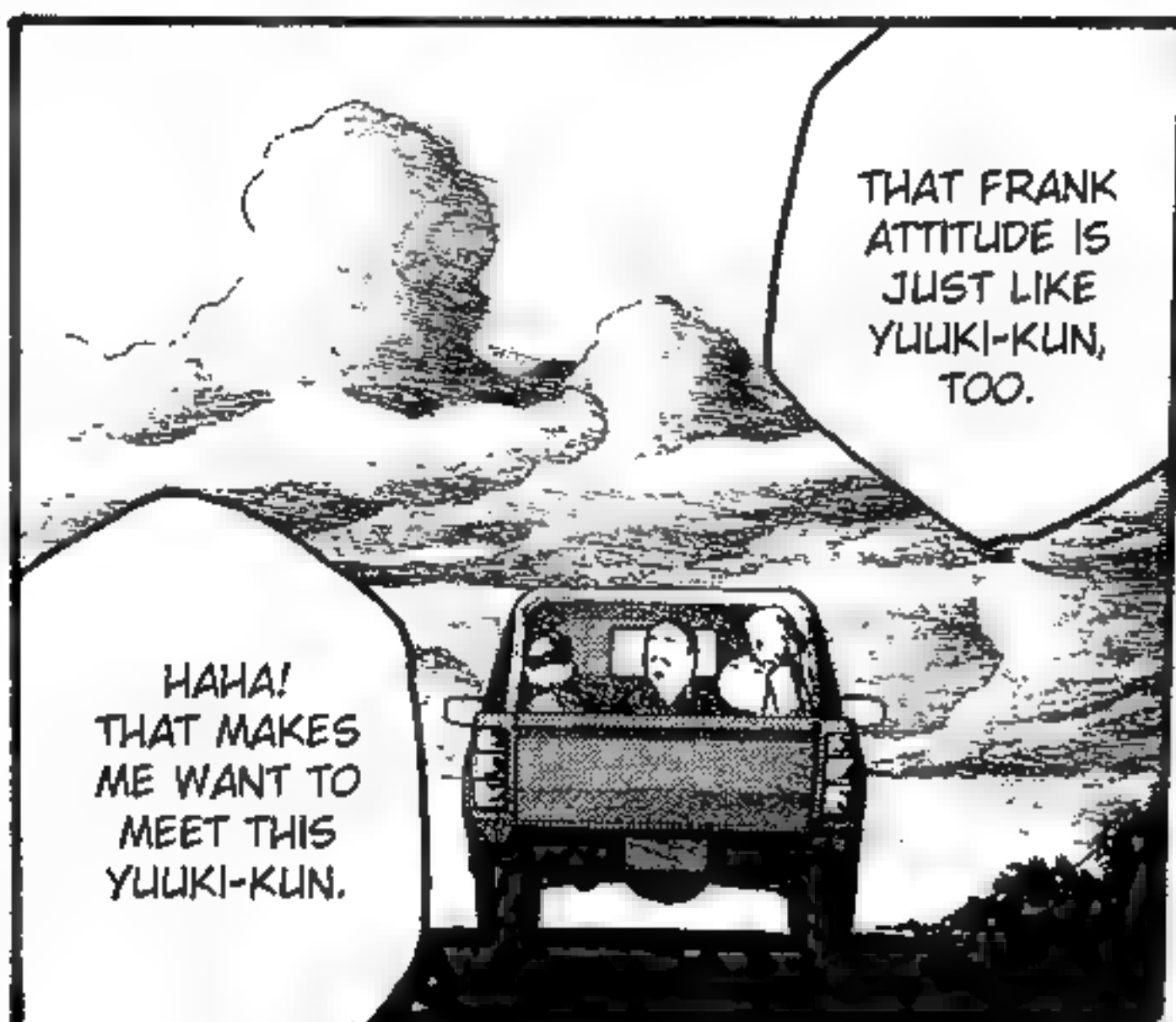
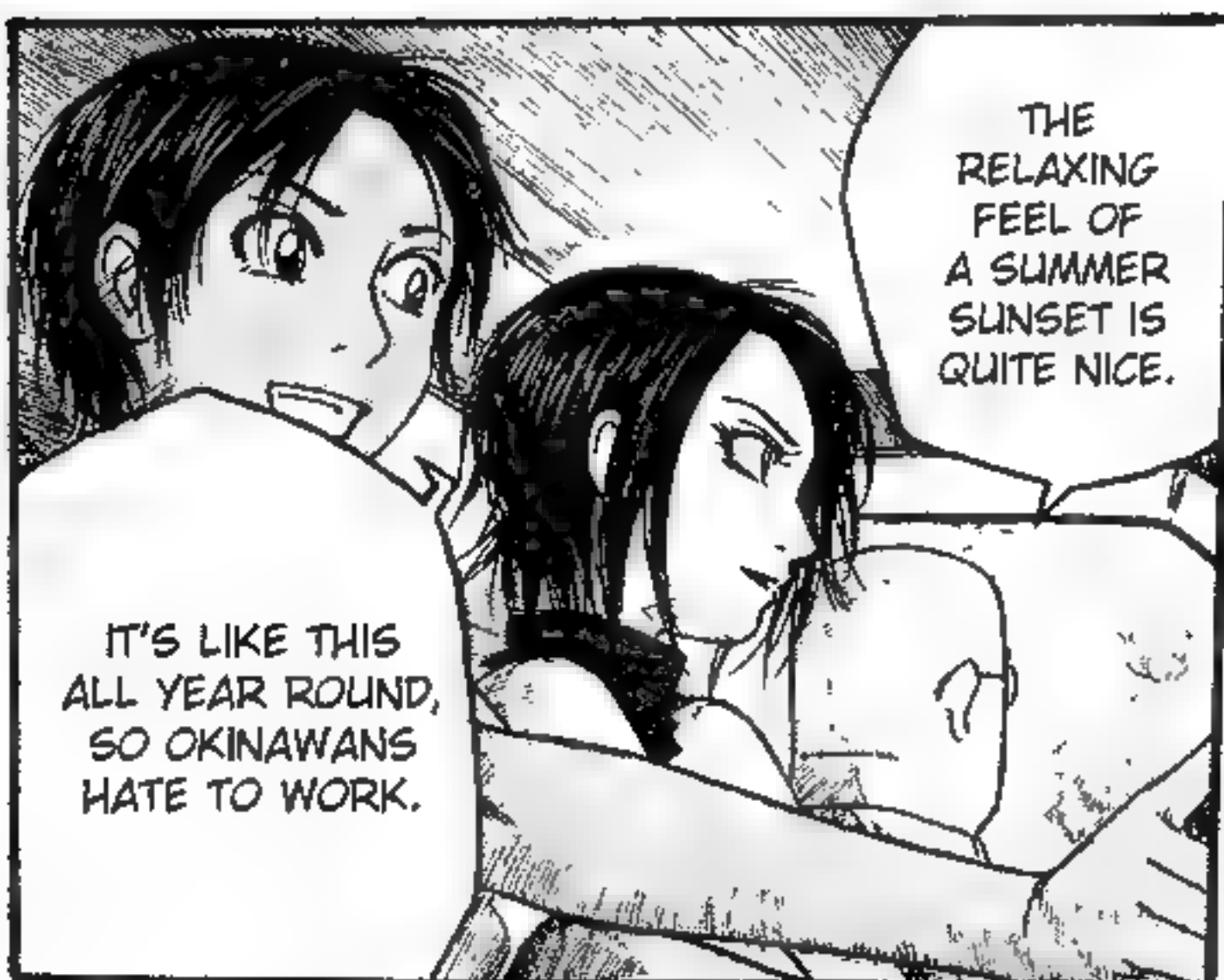
IT'S OKAY.  
I'M A  
PROFESSOR.





To a small fraction  
of readers

"Operation: Robot" has been postponed.

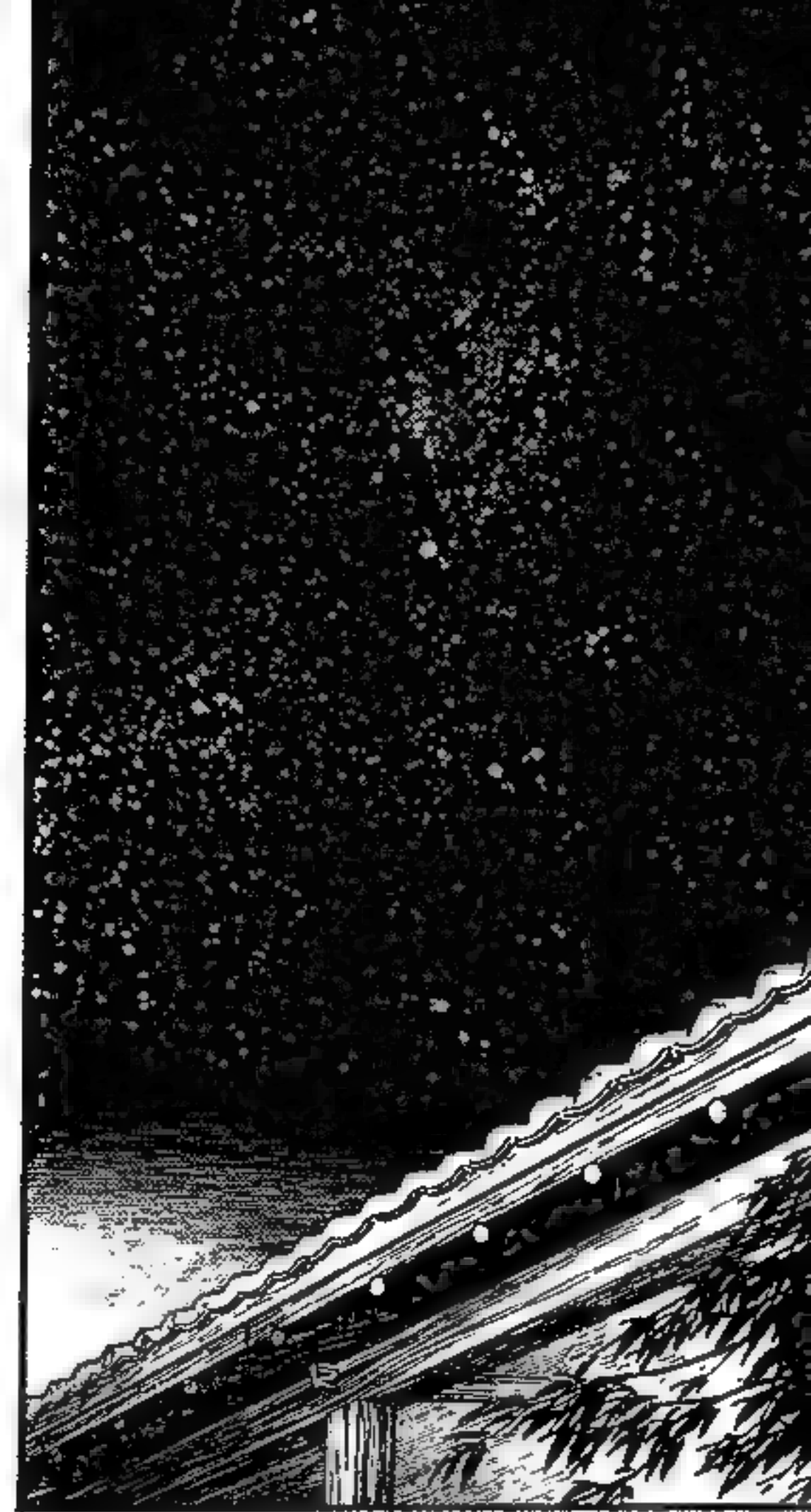






BUT WHY DO YOU DRINK SOMETHING THIS INTENSE IN A PLACE THIS HOT?

IF YOU COME TO OKINAWA, YOU HAVE TO DRINK AWAMORI.



BUT IN THE PAST WHEN SOMEONE BROUGHT OUT KUSHU, IT WAS SIPPED SLOWLY BECAUSE YOU WEREN'T ALLOWED TO HAVE A SECOND CLIP.



WE WATER IT DOWN WHEN HE DRINK A LOT OF IT,



IN FUJIAN, CHINA, THEY PREPARE A WINE CALLED NU ER HONG WHEN A DAUGHTER IS BORN, BUT AWAMORI HAS TO DO WITH A RYUKYUAN'S WHOLE LIFE FROM BIRTH TO DEATH.

AWAMORI IS TIED TO THE HISTORY OF EACH FAMILY MEMBER.

A awamori

Aged, high proof sake is popular among people outside of Okinawa Prefecture. People from Okinawa Prefecture drink a lot, so they buy cheap, low proof sake. Only awamori brewed in Okinawa Prefecture can be labeled "genuine awamori."



AWAMORI THAT'S  
LABELED "5-YEAR  
KUSU" OR "10-YEAR  
KUSU" CONTAINS  
AWAMORI THAT'S BEEN  
PRESERVED FOR AT  
LEAST THAT LONG,  
OR IS A MIXTURE OF  
AWAMORI THAT'S BEEN  
AGED THAT LONG.

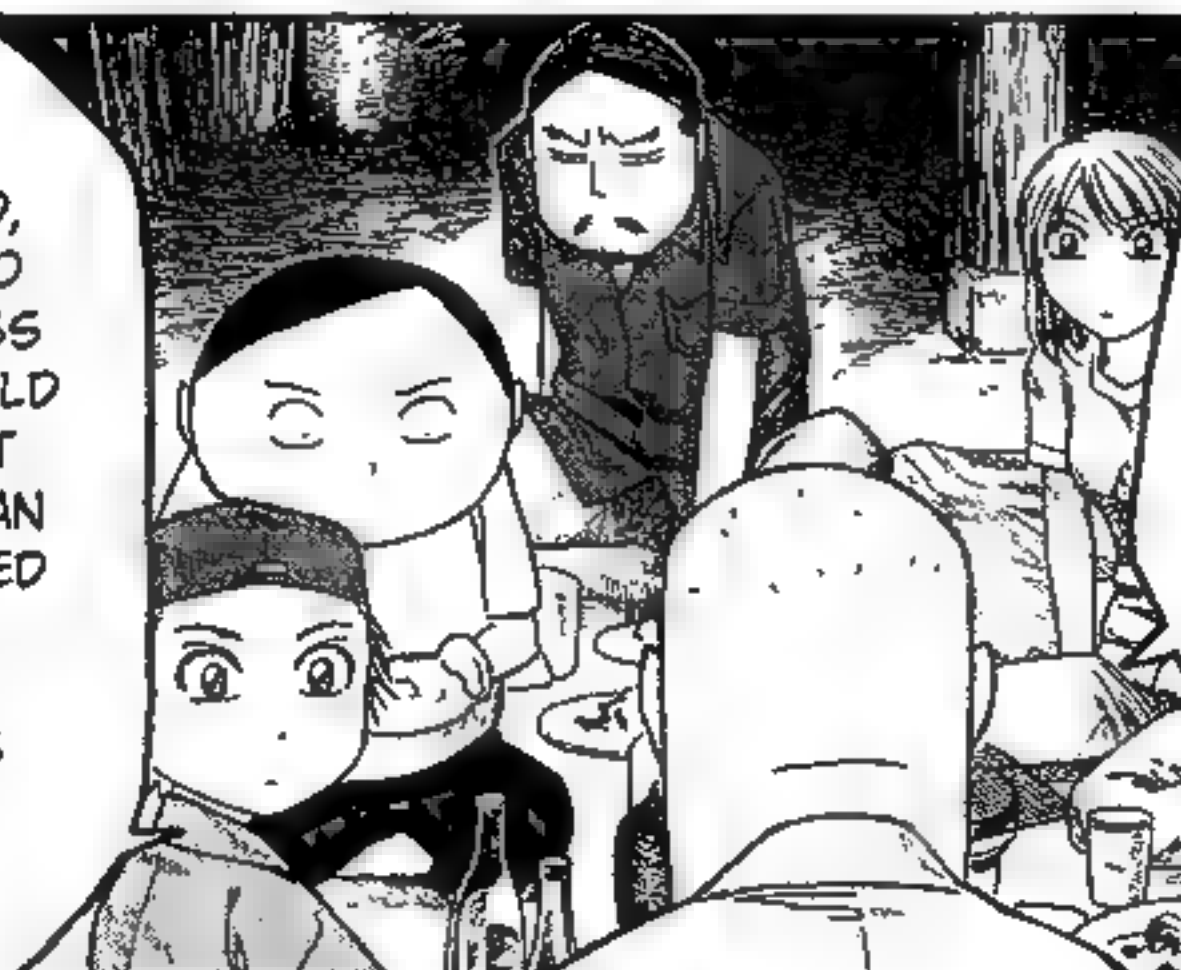


AWAMORI THAT'S  
BEEN AGED FOR  
OVER THREE  
YEARS IS CALLED  
"KUSU".



Mild sake  
Sake below  
25% alcohol  
by volume  
is called  
mild sake.

ON THE OTHER HAND,  
IF KUSU IS ADDED TO  
AWAMORI THAT'S LESS  
THAN THREE YEARS OLD  
AND THE RESULTANT  
MIXTURE IS LESS THAN  
50% KUSU, IT'S CALLED  
"MIXED SAKE" OR  
"BLENDED SAKE",  
AND "MILD SAKE" IS  
BELOW 25 PROOF.



AWAMORI IS  
CLASSIFIED AS  
"KUSU" IF MORE  
THAN 50% OF IT IS  
KUSU, AND THE  
REMAINDER OF IT  
CAN BE AWAMORI  
THAT'S LESS THAN  
THREE YEARS OLD.

YEAH,  
EXACTLY.

I FEEL SO  
PRIVILEGED  
THAT I COULD  
HEAR ONE OF  
YOUR LECTURES  
IN PERSON...



ADD TO THAT  
"HANAZAKE"  
AND THAT'S  
EVERY TYPE  
OF AWAMORI.  
IT REALLY IS A  
SPLENDID DRINK.

EXCEPT FOR  
THOSE THAT  
HAVE SPECIFIC  
NAMES JUST  
LIKE NORMAL  
SAKE, IT DOESN'T  
HAVE ANYTHING  
ELSE ON IT.

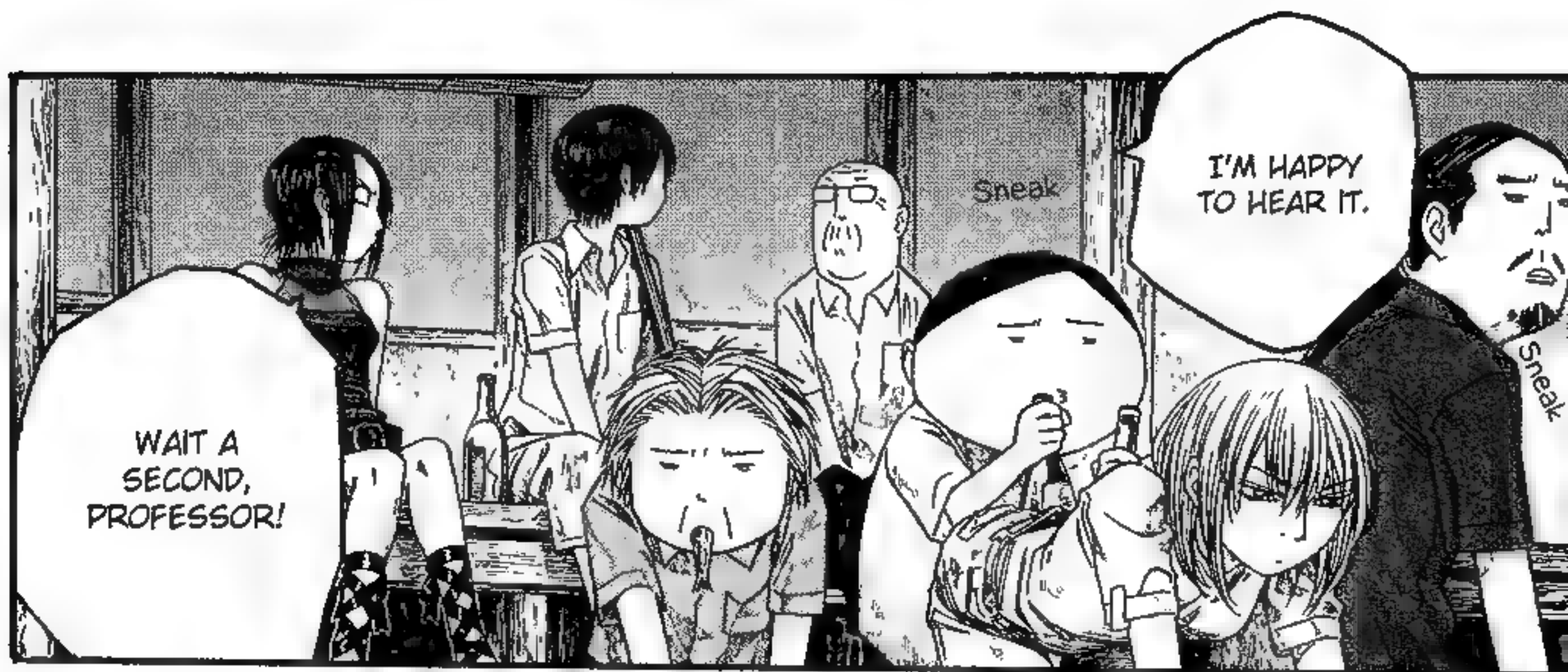


### Hanazake

The hanazake produced on Yonaguni is awamori, but it exceeds the alcoholic content of shochu stipulated by the liquor tax law, so it's treated as a spirit. It's 60 proof, so it's flammable.









MOST OF THE PROCESS ISN'T FULLY UNDERSTOOD YET, BUT THE MAIN CAUSE IS FROM THE CONJUNCTION OF ALCOHOL AND WATER, RESULTING IN THE FRAGMENTATION OF THOSE MOLECULES.



WHEN IT APPLIES TO ALCOHOL, IT'S A PHENOMENON WHERE ALCOHOL GAINS A SMOOTHER TASTE AFTER IT'S PRESERVED FOR A LONG TIME.



HASEGAWA-KUN,

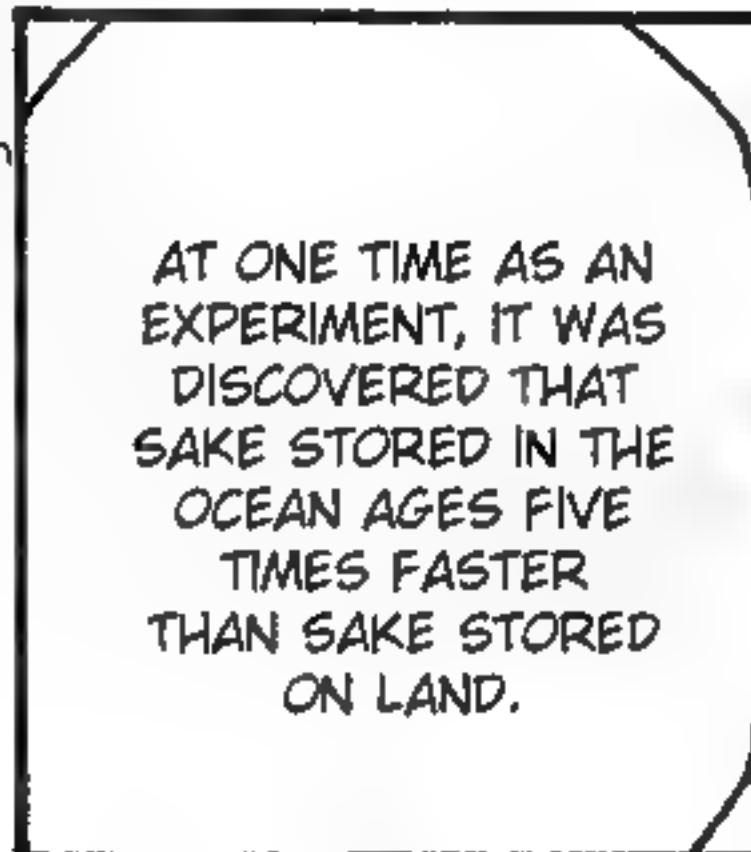
WHAT'S AGING?

This is just an example.

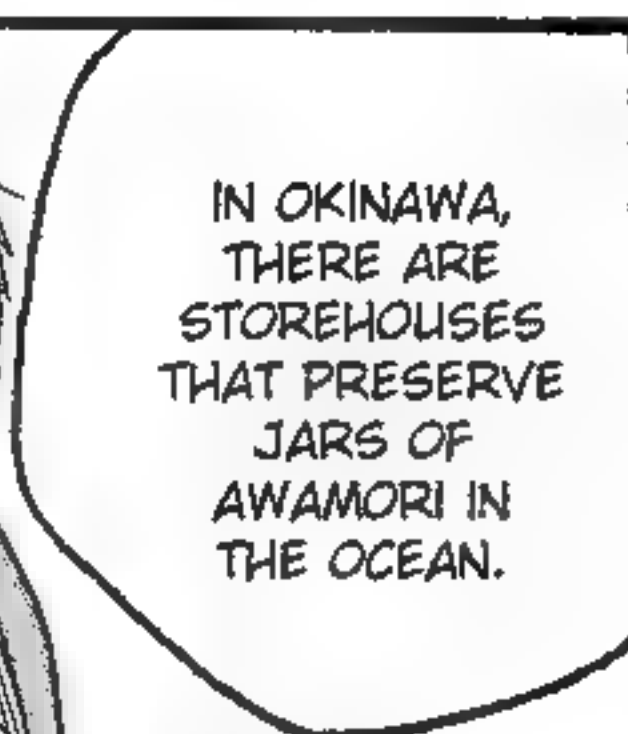


Conjunction

This is when water and ethanol molecules seemingly converge into a single molecule.



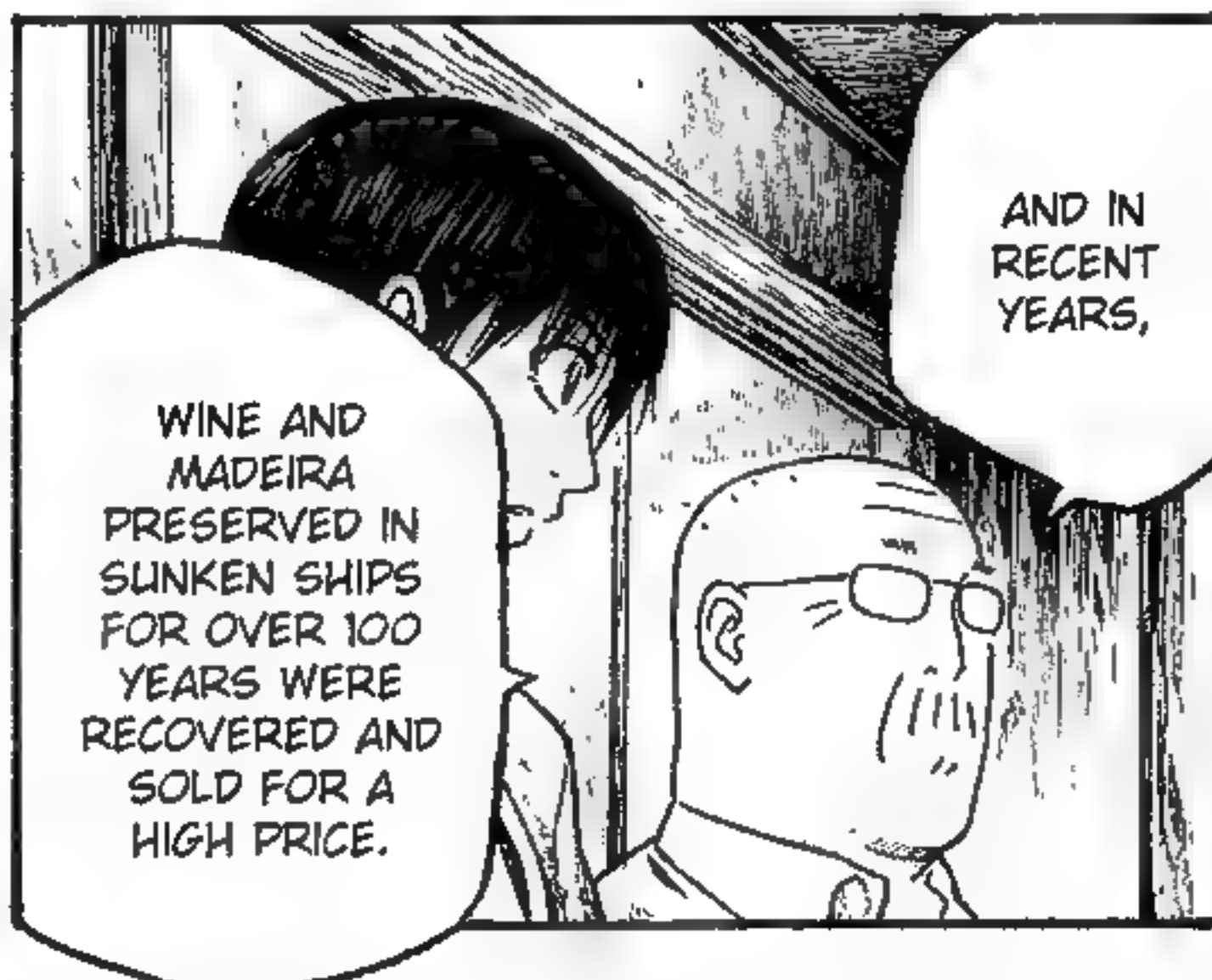
AT ONE TIME AS AN EXPERIMENT, IT WAS DISCOVERED THAT SAKE STORED IN THE OCEAN AGES FIVE TIMES FASTER THAN SAKE STORED ON LAND.



IN OKINAWA, THERE ARE STOREHOUSES THAT PRESERVE JARS OF AWAMORI IN THE OCEAN.



YOU DON'T MEAN...



WINE AND MADEIRA PRESERVED IN SUNKEN SHIPS FOR OVER 100 YEARS WERE RECOVERED AND SOLD FOR A HIGH PRICE.

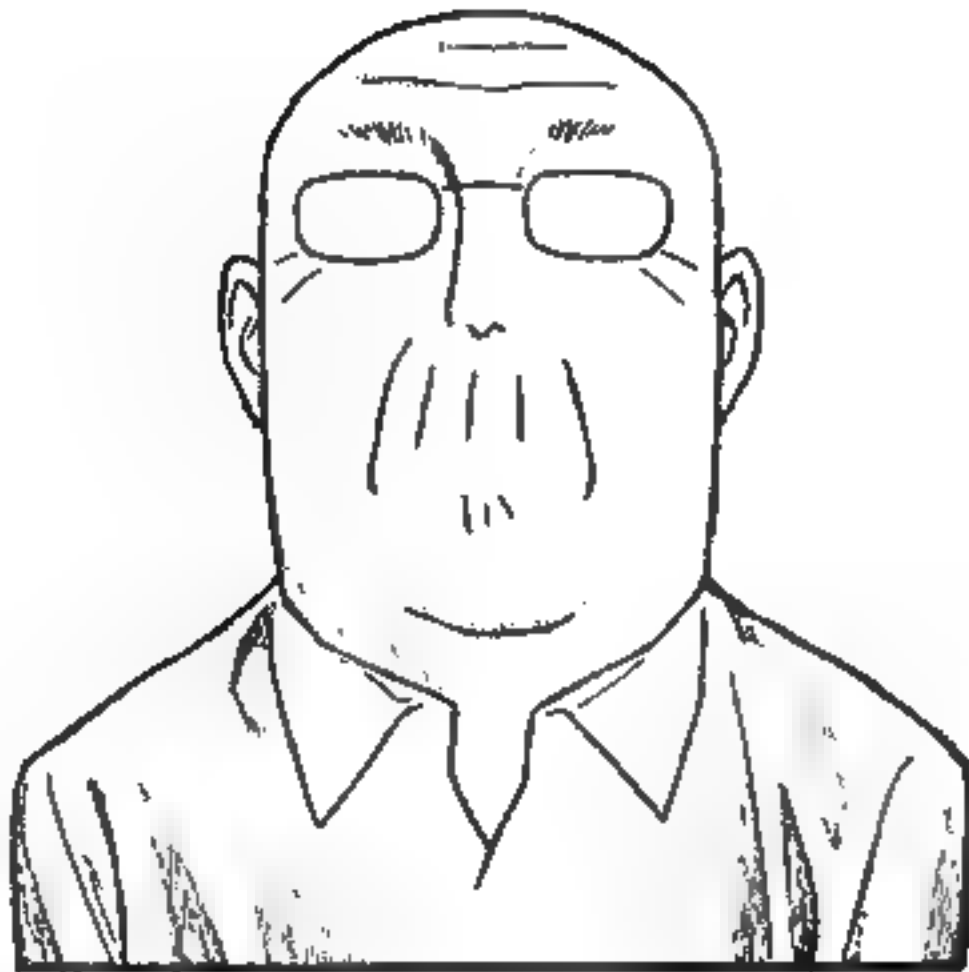
AND IN RECENT YEARS,



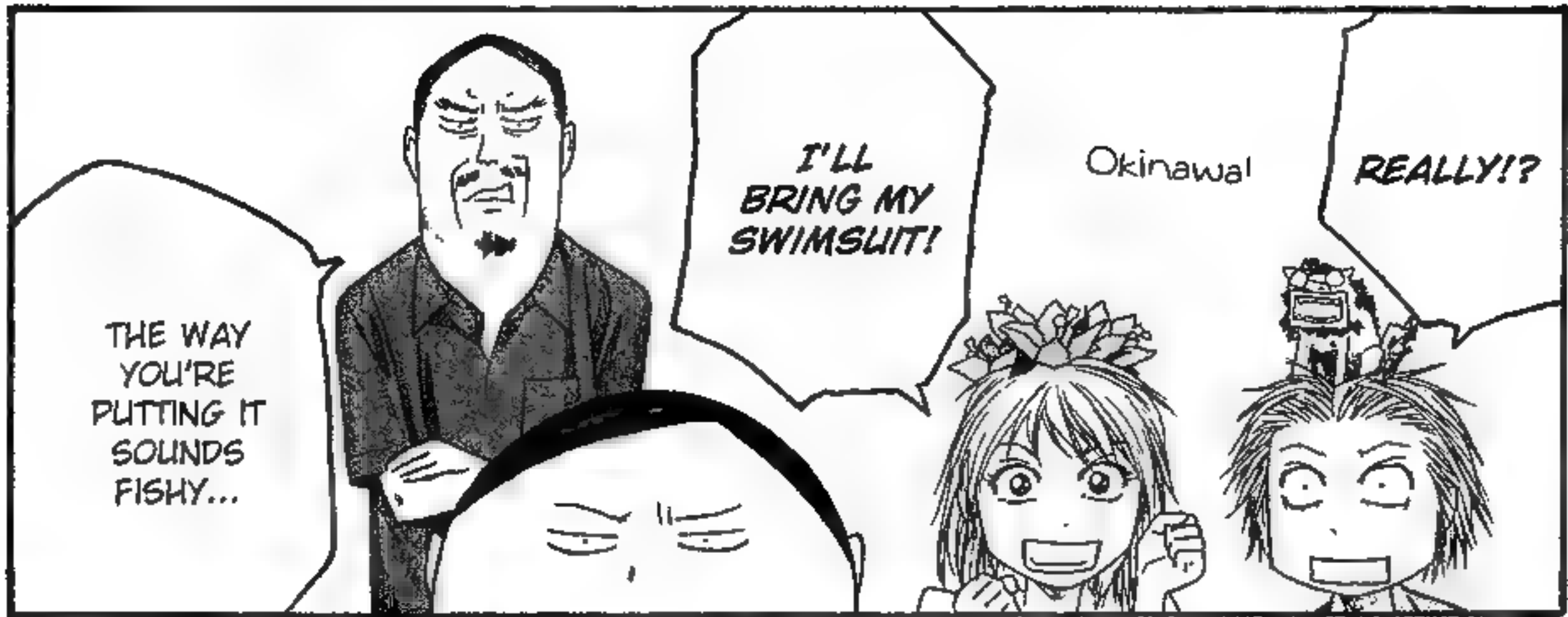
Madeira wine This is a fortified wine brewed on the Portuguese island of Madeira. Fortified wine is made by adding liquor such as brandy to wine while it's still fermenting in order to stop the fermentation process so it can be aged. Others like port wine and sherry are the same thing



SO LET'S  
ALL GO OUT  
FOR A CRUISE ON  
MISATO-KUN'S AND  
KAWAHAMA-KUN'S  
BOAT.



SAWAKI-KUN AND  
OIKAWA-KUN  
DON'T HAVE ANY  
TRAINING ON THE  
WEEKEND,



Come to think of it, thank you very much for sending the author presents on Valentine's Day. To Shinohara-sama from Ota, the "Kawahama cookie" was so surprising.

To the  
bookstores

Preparations for the "Moyashimon" fair are steadily moving forward.  
We're continuing to take applications for those who want to participate.



GRANDPA  
WON'T BE HERE  
BECAUSE HE  
WENT TO THE  
HOSPITAL  
TODAY FOR A  
CHECKUP,

BUT I'M  
SURE HE'D  
BE AGAINST  
IT, TOO.



BUT WHEN  
YOU LOOK  
AT THE SKY  
AND OCEAN  
HERE,

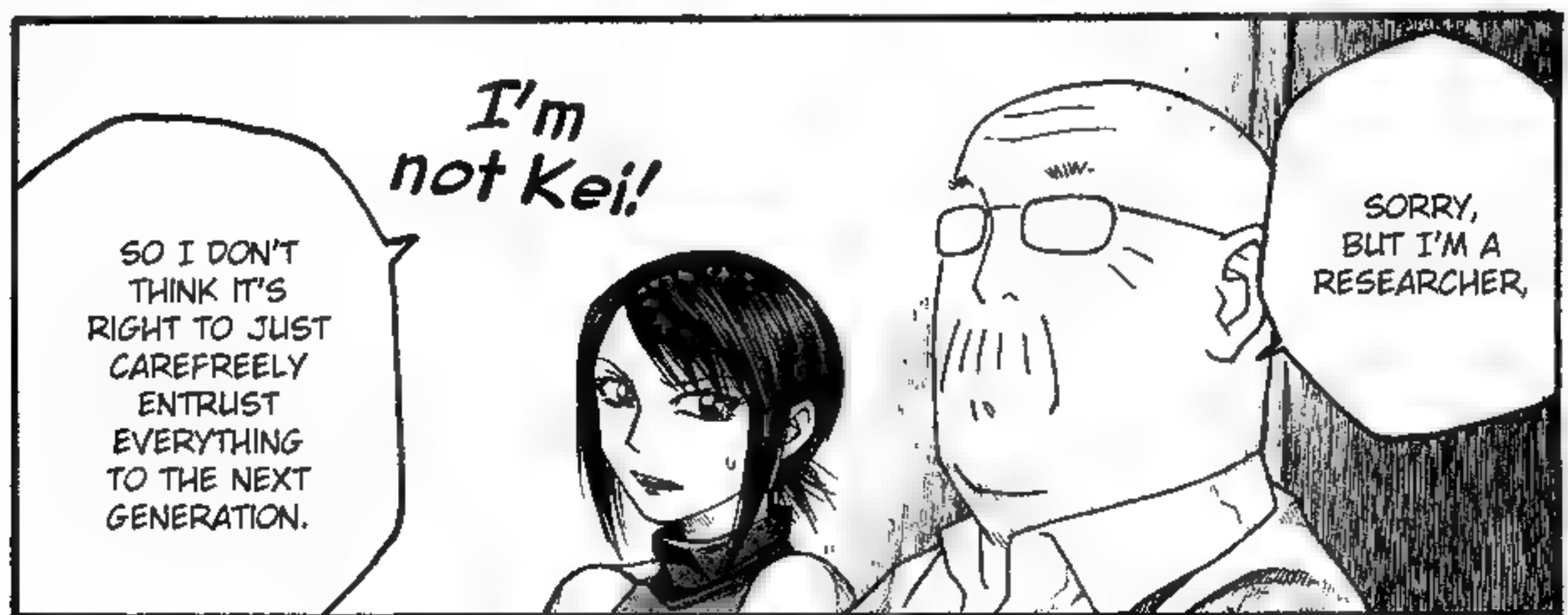
DON'T  
YOU FEEL  
ANYTHING?



**WAA!**

COME ON!  
ONE OF  
YOU START  
DANCING!

**OHHHH!  
KEI!**



**I'm  
not Kei!**

SO I DON'T  
THINK IT'S  
RIGHT TO JUST  
CAREFREELY  
ENTRUST  
EVERYTHING  
TO THE NEXT  
GENERATION.

SORRY,  
BUT I'M A  
RESEARCHER,







Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)





C. tetani  
This bacteria causes tetanus.



?

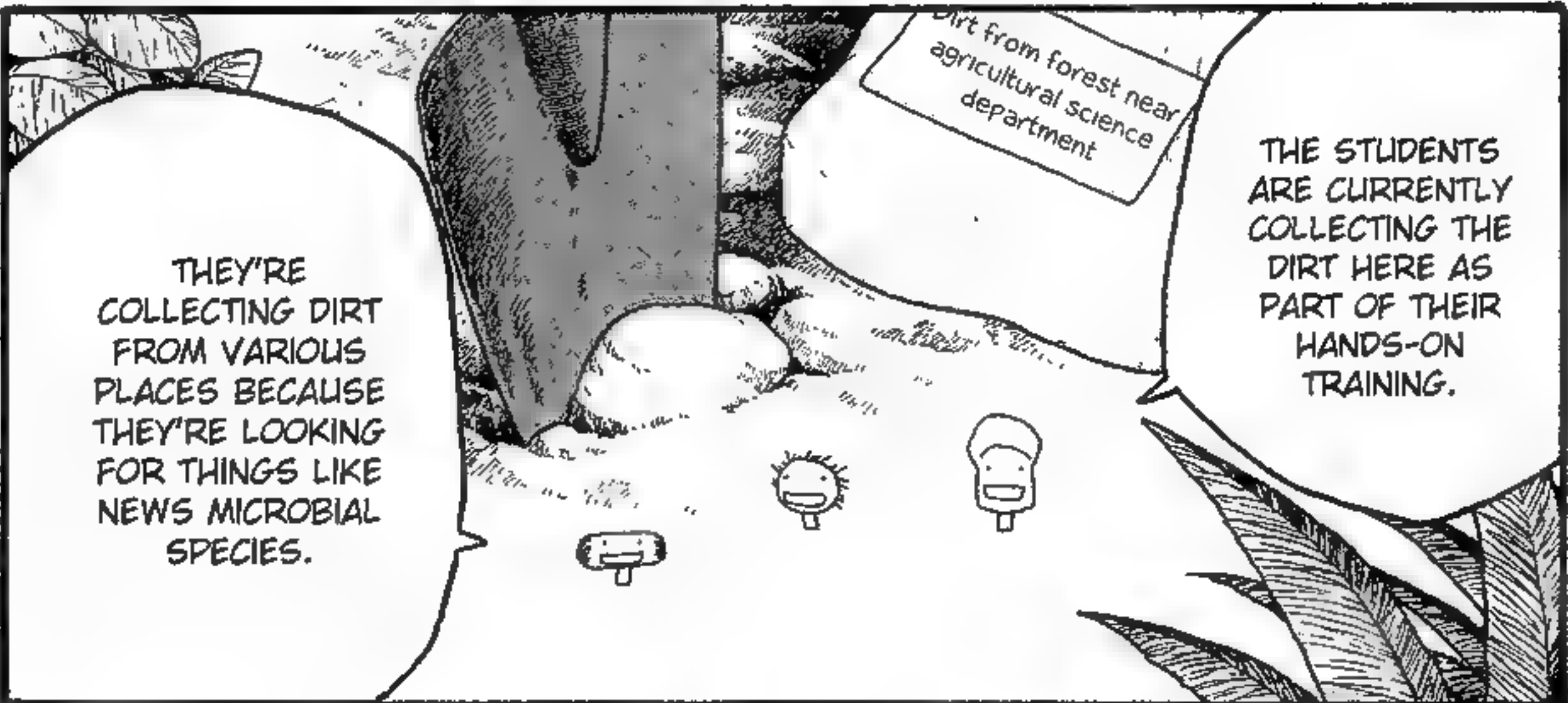
This is an undiscovered microbe. If it attaches itself to the scoop and then is allowed to brew a petri dish, it might play a big part as a beneficial microbe several decades later. However, something like that is very rare.



BUT THIS TIME, WE'RE OUT HERE IN THE FOREST NEAR THE FERMENTATION ROOM.

SO THIS MANGA HAS A MAIN PART TO IT?

THE MAIN PART OF MOYASHIMON'S STORY IS CURRENTLY IN OKINAWA.



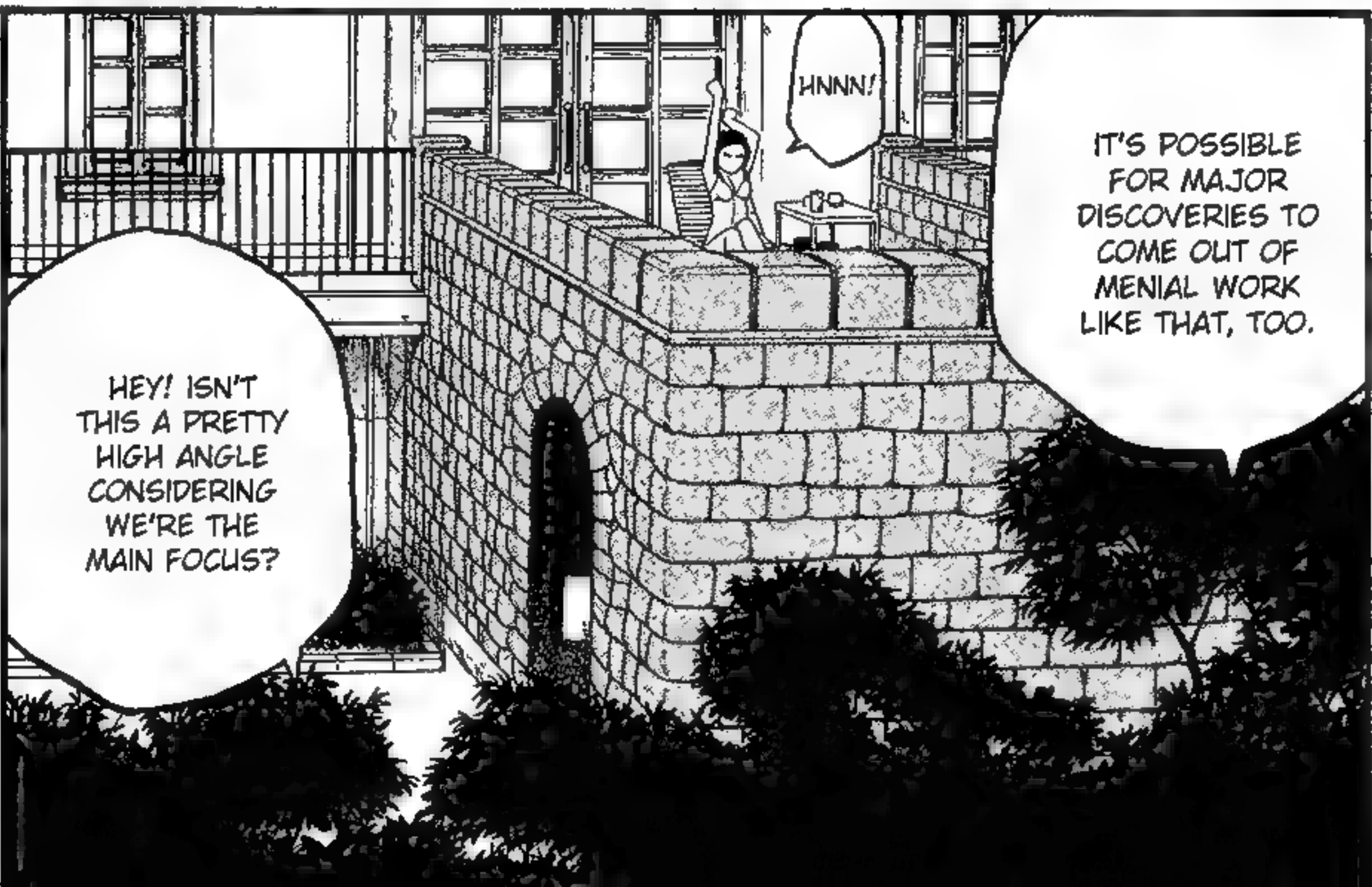
THEY'RE COLLECTING DIRT FROM VARIOUS PLACES BECAUSE THEY'RE LOOKING FOR THINGS LIKE NEW'S MICROBIAL SPECIES.

Dirt from forest near agricultural science department

THE STUDENTS ARE CURRENTLY COLLECTING THE DIRT HERE AS PART OF THEIR HANDS-ON TRAINING.



B. subtilis  
It's also known as hay bacillus.



HEY! ISN'T THIS A PRETTY HIGH ANGLE CONSIDERING WE'RE THE MAIN FOCUS?

HNNN!

IT'S POSSIBLE FOR MAJOR DISCOVERIES TO COME OUT OF MENIAL WORK LIKE THAT, TOO.

The author went out to drink with  
Tomoko Ninomiya, the author of  
"Nodame Cantabile".

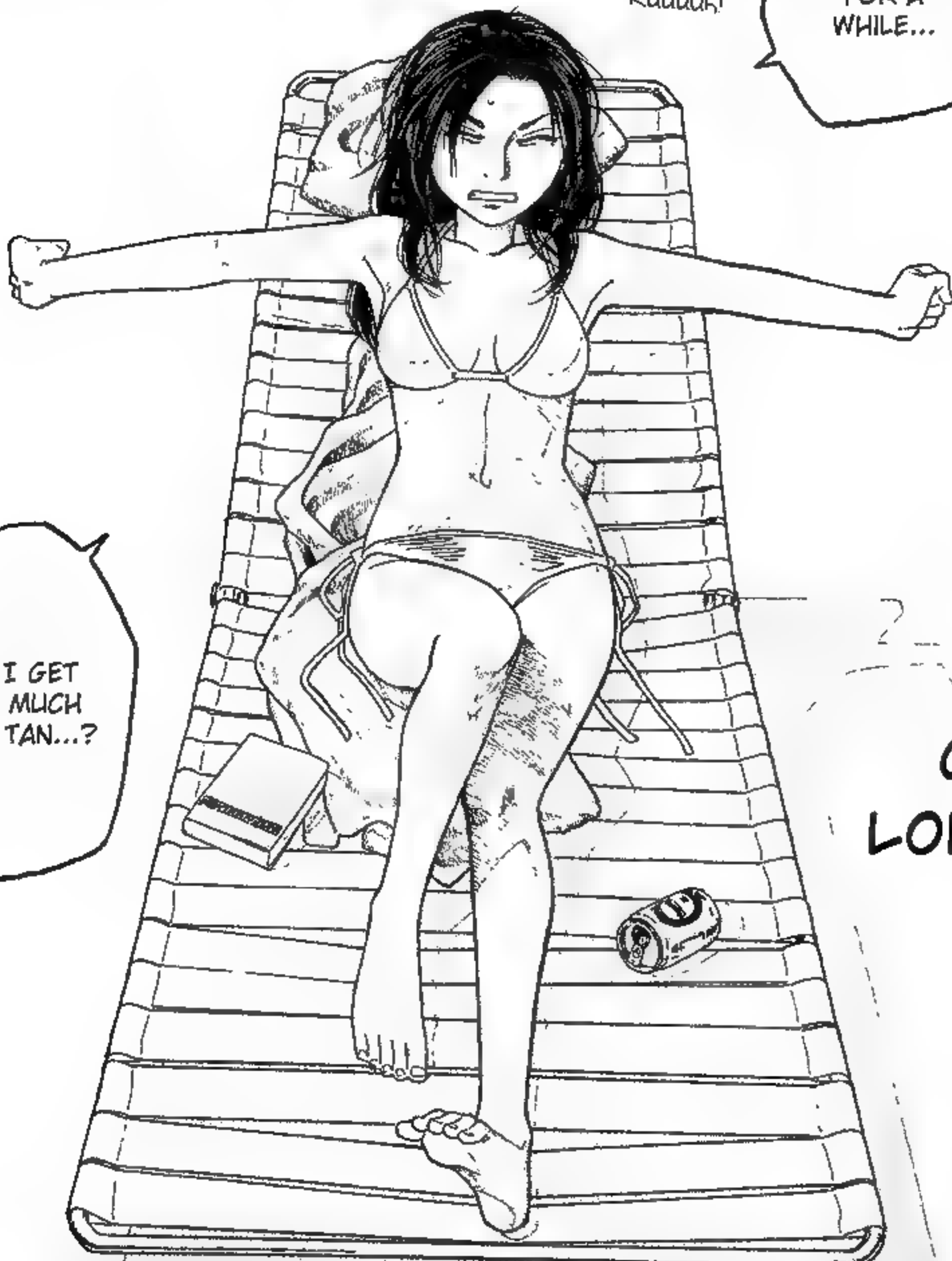
# 走水走水

Kuuuuu!

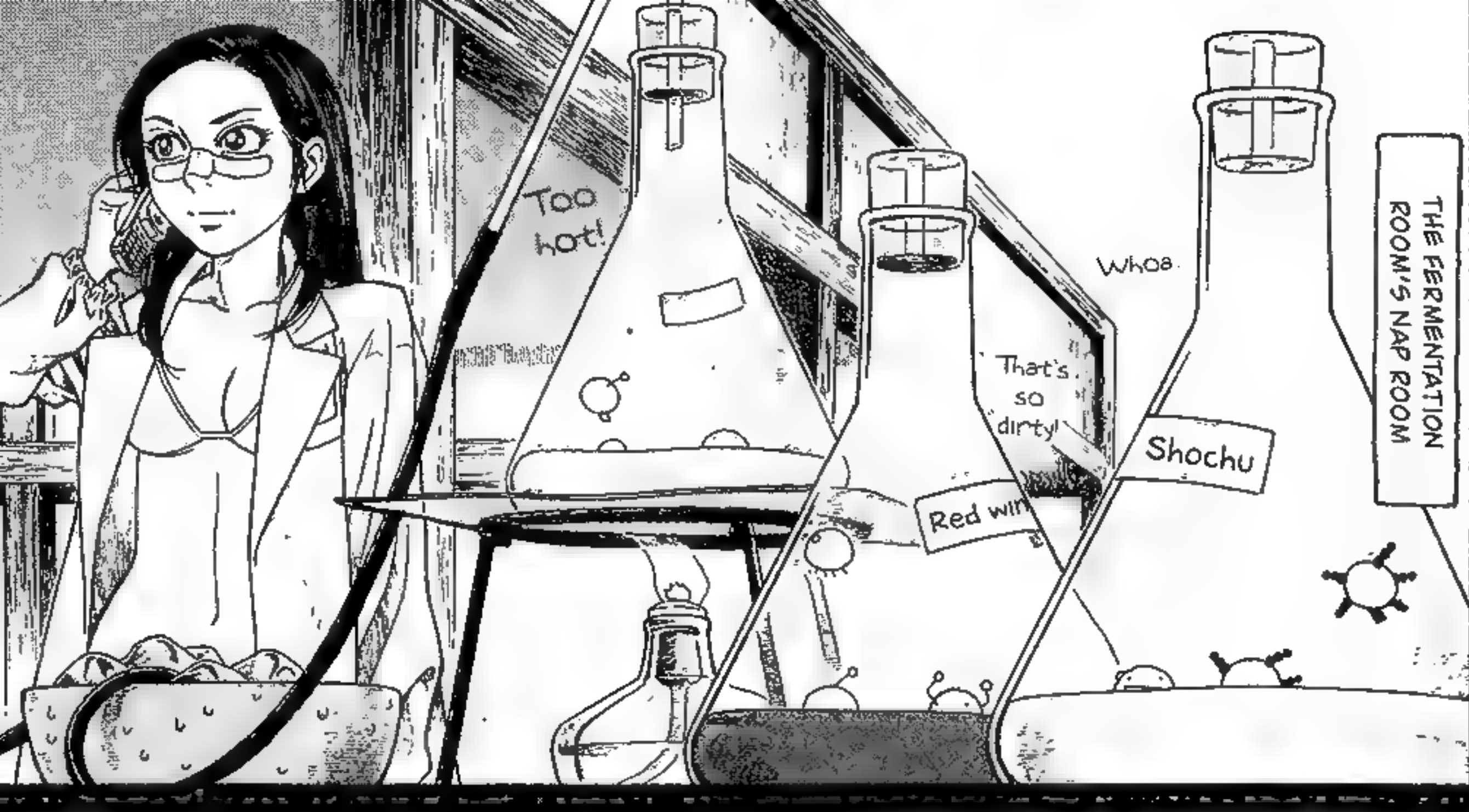
I DOZED  
OFF THERE  
FOR A  
WHILE...

DID I GET  
TOO MUCH  
OF A TAN...?

CH. 35:  
LONG-TERM  
AGING







Aoi Muto

She's the only student taking the Itsuki lab seminar. To all those who sent us letters wanting the bandage on her nose to come back, thank you for waiting.



S. cerevisiae

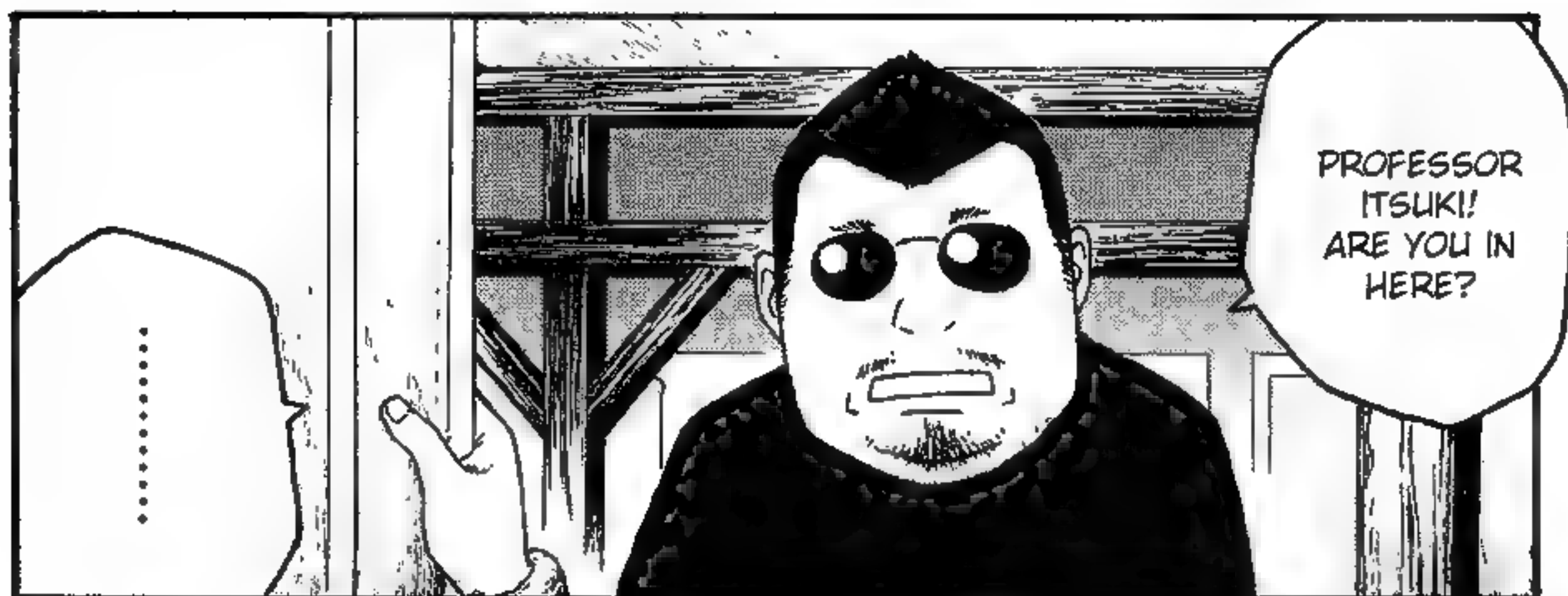
I'm yeast. Others have been saying it a lot recently, but I was the first one to say, "Let's brew!"



A niger

I play a big part in the brewing of shochu and the production of organic acid, but I can also harm your lungs. At one time, I was attacked for being the cause of Tutankhamun's "curse" because there happened to be a large amount of us growing in his burial chamber. Those are good memories now.





Hiyoshi  
(older  
brother)  
He's the  
second  
manager of  
the Hiyoshi  
liquor shop  
The first  
manager  
was the  
"germ  
monster"  
according  
to Sawaki





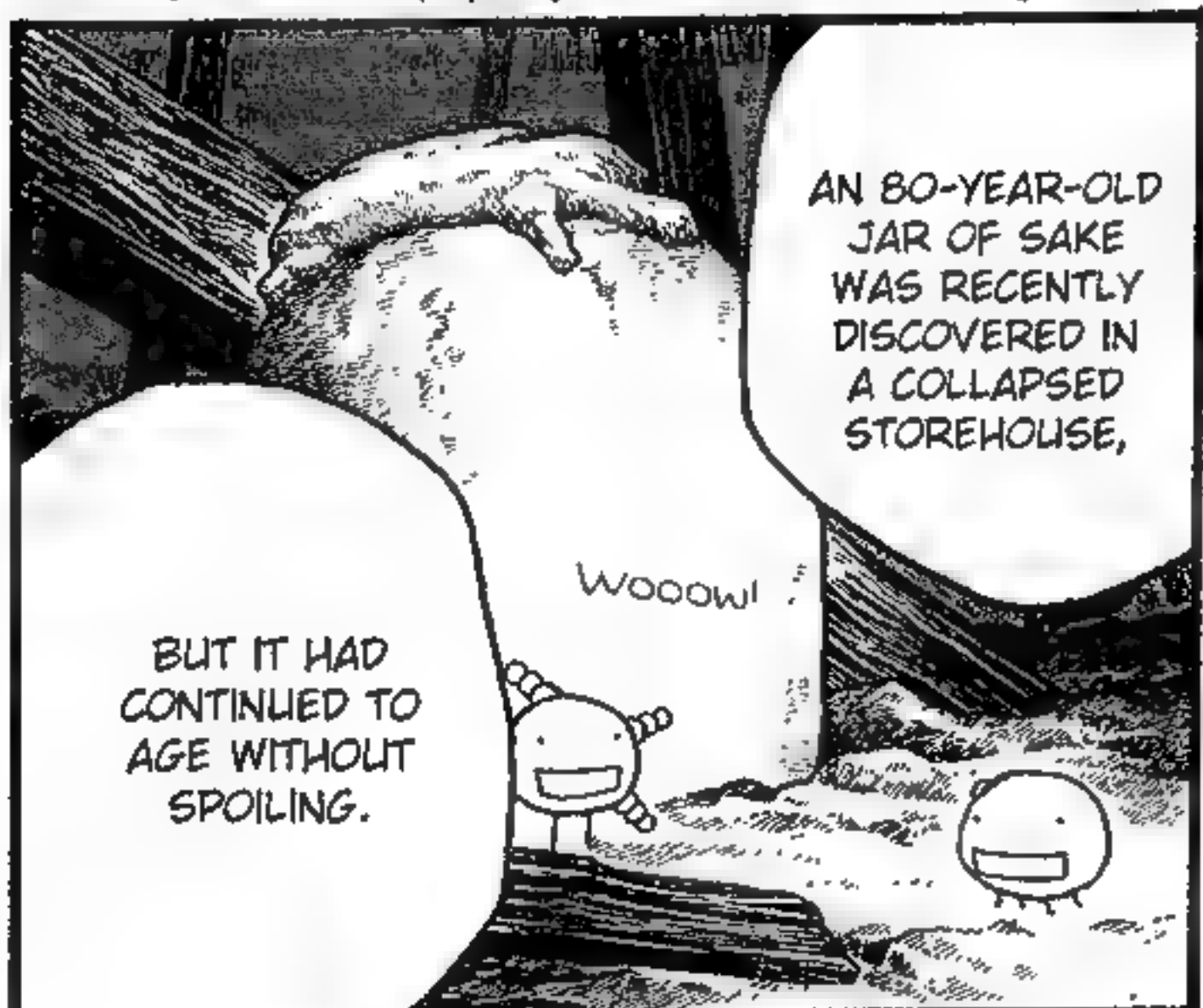
**Aged sake**  
By the way, the oldest sake currently known is from 1689 and was discovered in 1968.



**TL note:** Kijou sake is made by replacing some of the water used in brewing with sake.



**Contamination**  
This is when an unrelated microbe accidentally gets cultured alongside another microbe in a petri dish. In other words, it's a failure. However, penicillin was discovered by chance like that.





THE TRUTH IS, THESE TWO WOULD GO FOR THE SAME INSANE PRICE AS FAMOUS DAIJINJOU SAKE.

ONE'S 10 AND THE OTHER'S 20 YEARS OLD.



YOU CAN'T DRINK THEM.

MISS,



YOU SMELL LIKE BOOZE! IT'S STILL THE AFTERNOON, YOU KNOW?

Push

Push

EEEEEEEEEE



IT'S GONNA BE A PAIN, BUT IT LOOKS LIKE I SHOULD JUST COME BY AGAIN...

I WAS JUST GONNA OPEN THEM.

Ompf

182

So strong!



Come to think of it, this is what Mutou's drinking

It was freshly distilled and has a high proof but the harshness from the alcohol molecules would put her in a drunken stupor, so distilled liquor has to be aged





YOU'RE  
WOBBLING  
AROUND, MISS.  
YOU DRANK  
TOO MUCH!

BUT WHY SHOW  
UP WITH AGED  
SAKE AT THIS  
POINT?

Various reasons  
Although aging sake  
was also  
being done  
during the  
Muromachi  
period, one  
of the main  
reasons  
why it died  
out was  
because of  
the "brewing  
tax" on sake.  
The sake  
was taxed  
once it was  
brewed  
whether it  
was sold or  
not, and it  
was a very  
heavy tax  
(15-20 times  
what it is  
today).  
Since the  
brewers  
were paying  
this tax, they  
naturally  
didn't have  
time to age  
sake, so  
everyone  
sold what  
they brewed  
right away.  
This  
brewing tax  
continued  
until 1954

HUH?  
WHAT DID  
YOU SAY?

Wobble

I SEE...

Wobble

YOU'RE SUCH  
AN ANNOYING  
WOMAN.

THE TRUTH IS,  
THE TECHNIQUE  
TO AGE SAKE FOR  
A LONG TIME HAS  
BEEN AROUND  
SINCE ANCIENT  
TIMES.

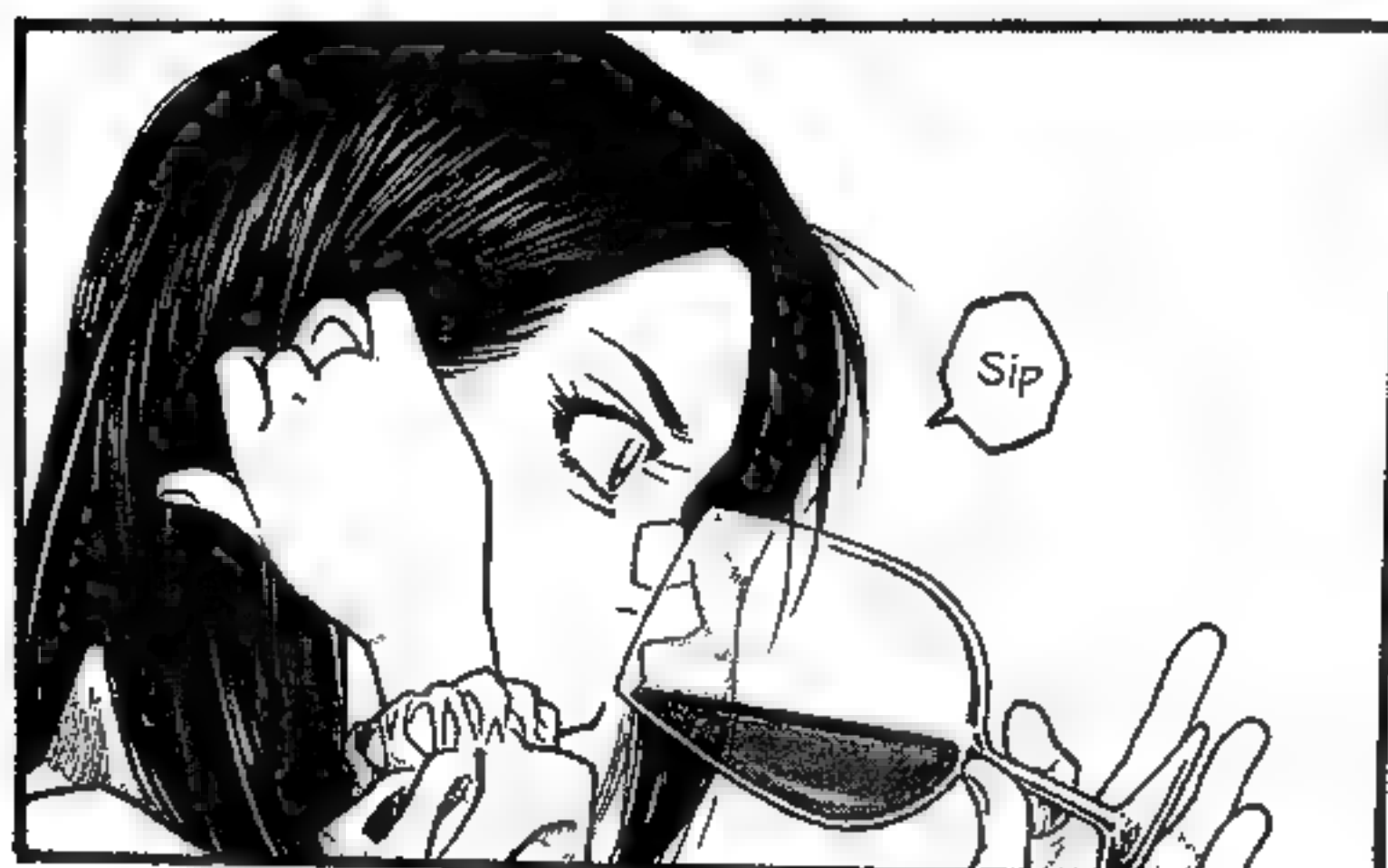
GRAMPS  
EXPLAINED IT  
TO ME, BUT  
IT'S BASICALLY  
BECAUSE OF  
VARIOUS  
REASONS.


This is  
so long!

I'M LETTING YOU  
INTO THE BAR IN  
THE BACK ONLY  
WHILE GRAMPS IS  
GONE, AFTER ALL.

JUST SO WE'RE  
CLEAR, YOU CAN  
ONLY DRINK A  
LITTLE BIT OF  
THE AGED SAKE  
THAT'S ALREADY  
OPEN AND THEN  
YOU'RE OUTTA  
HERE.

However, instead of being revived after that, the "special classification system" already in place was also problematic, so even if taxes on "top-grade sake" or "first-class sake" were paid, those sake were automatically downgraded to "second-class sake" by the next fiscal year. There were a lot of other things that were so ridiculous that no one was able to age any sake. Freely aging sake was not possible until the early 1990s.



  
In-house yeast  
They live on the roof of the Hyosh. liquor shop. A certain percentage of them attach to old man Hyoshi when he goes outside.





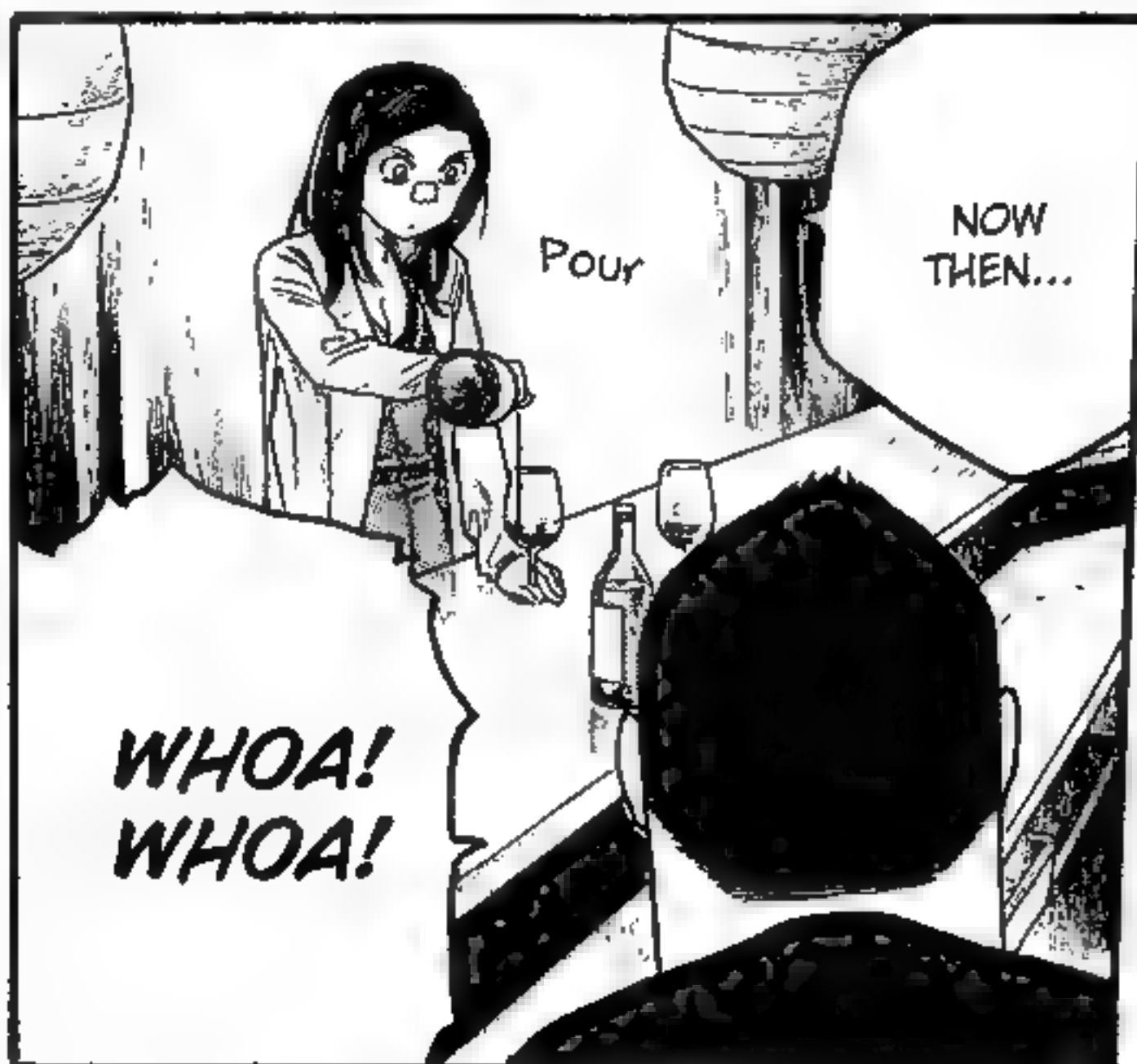
This is my self-portrait

T Haruka

◀ This is from Haruka-chan (sixth grader) from Saga Prefecture. To your question about the number of "braids" A. awamori has, the correct answer is three.

Please send letters

Please send us any opinions, thoughts and requests you have for this series.



Pour

NOW THEN...

WHOA!  
WHOA!



YOU'RE SOMETHING ELSE.

YOU'VE SOBERED UP ALL OF A SUDDEN NOW THAT YOU'RE LEARNING SOMETHING.



YOU DON'T HAVE ANY LOVE TOWARDS SOMETHING THAT TOOK YEARS TO PRODUCE IF YOU'RE POURING IT LIKE THAT!

WHAT'S THE BIG DEAL? I CAN'T REALLY TELL FROM JUST ONE GLASS.

I SAID YOU CAN ONLY HAVE ONE GLASS! WHY ARE YOU POURING MORE!?

Creak



YOU IDIOT! THIS ISN'T SOMETHING YOU CAN JUST COMPARE WITH...

OH COME ON... IF YOU COMPARE THIS TO PROFESSOR ITSUKI'S 200-YEAR-OLD SAKE...

Shut

◀ This is from Kasumi-san (16) from Chofu. She wants this to be sold as a strap, but unfortunately, there aren't any plans to turn Kawahama into a strap

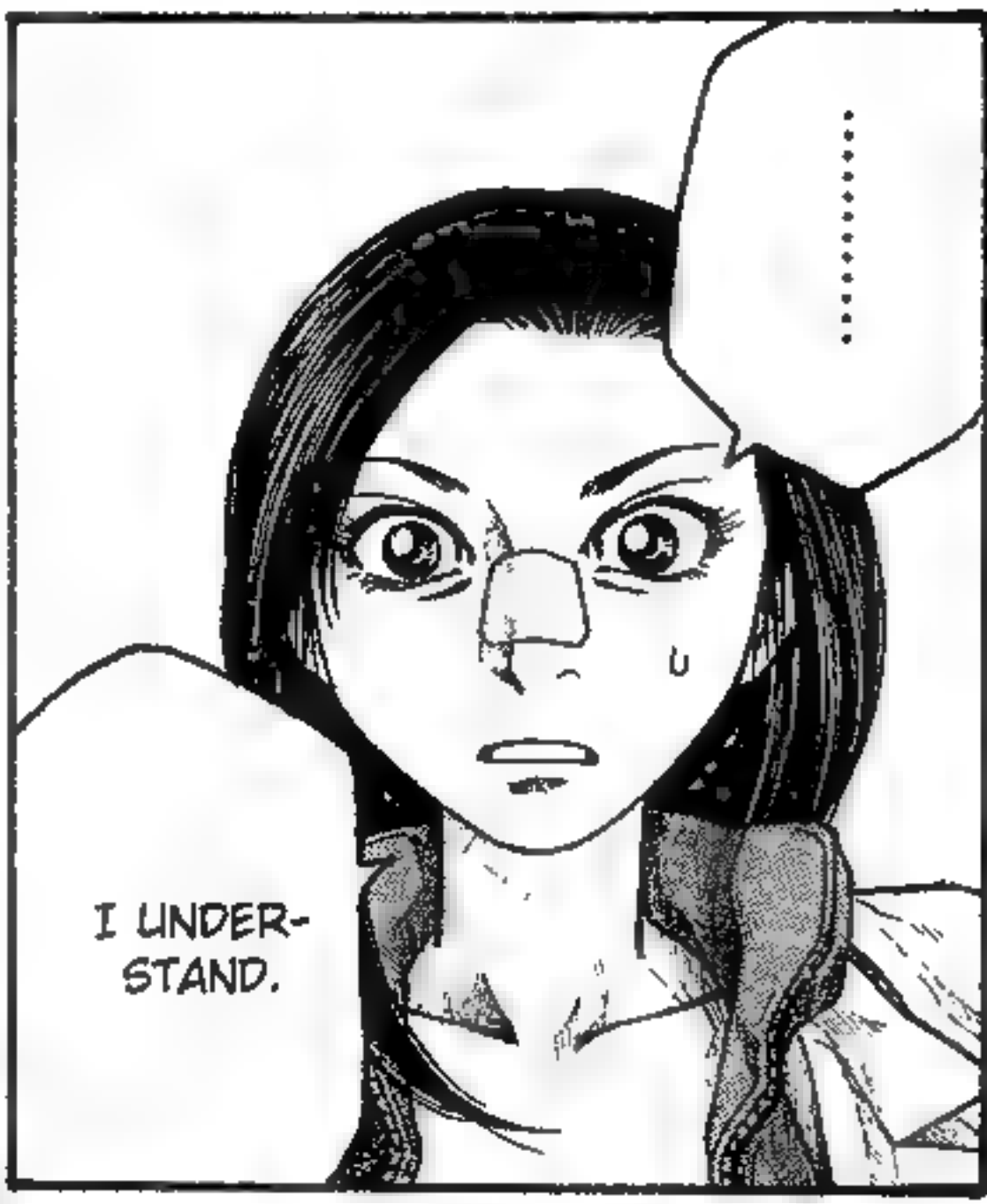




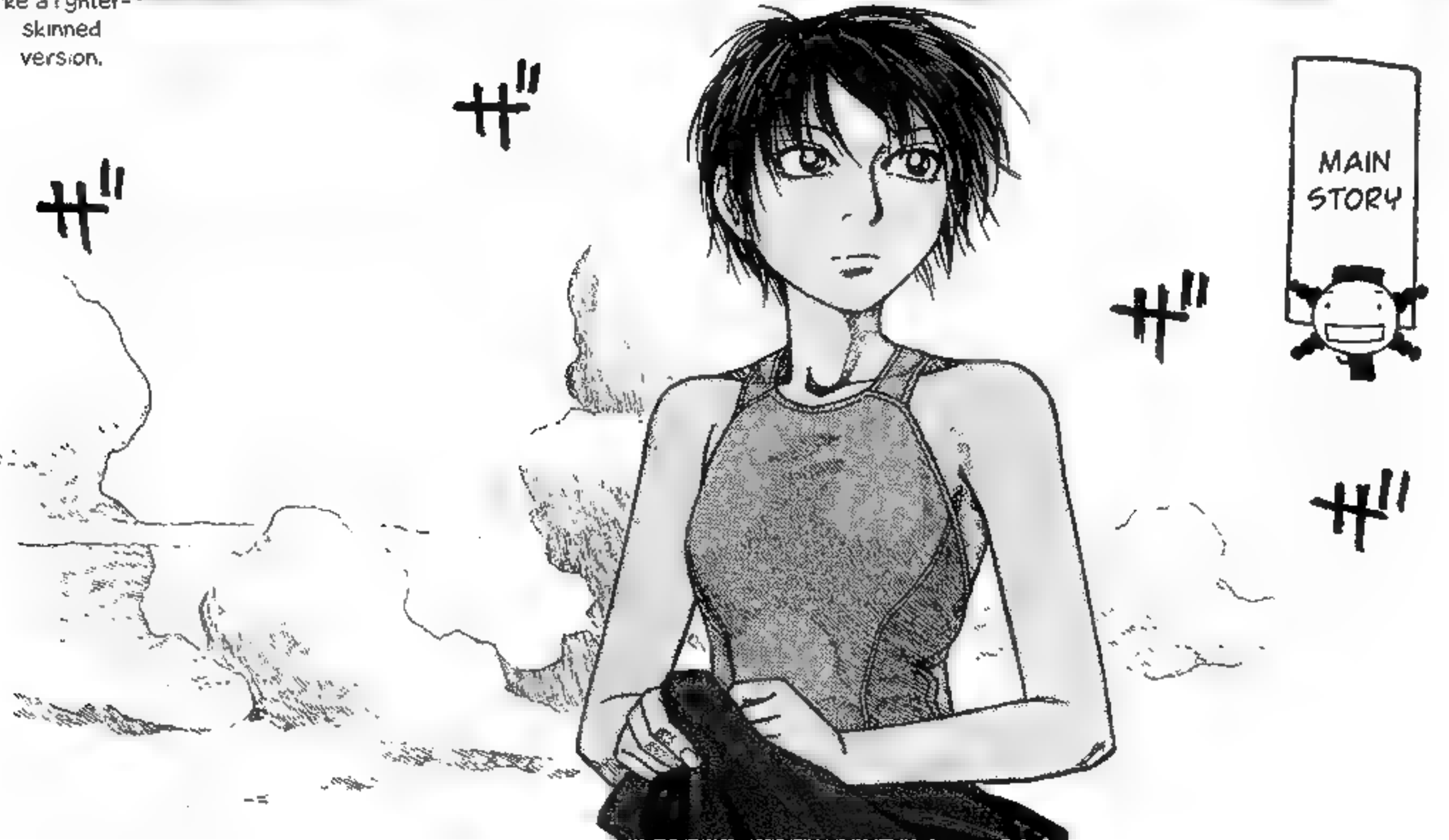




Hiyoshi  
(little  
sister)  
Gothic lolita  
fashion is  
different  
from a maid  
uniform.  
It may be  
weird saying  
this as  
the author  
since this  
is her first  
appearance,  
but I'm  
already fed  
up with her



Yuu  
Kaneshiro  
She's the  
supervisor  
of an  
experimental  
farm for  
a certain  
agricultural  
university on  
a southern  
island.  
The above  
face is  
something  
like a fighter-  
skinned  
version.





We got pretty sidetracked up until the previous page, but the main story is on a southern island where the characters are doing hands-on training, part-time jobs, and searching for 200-year-old sake.



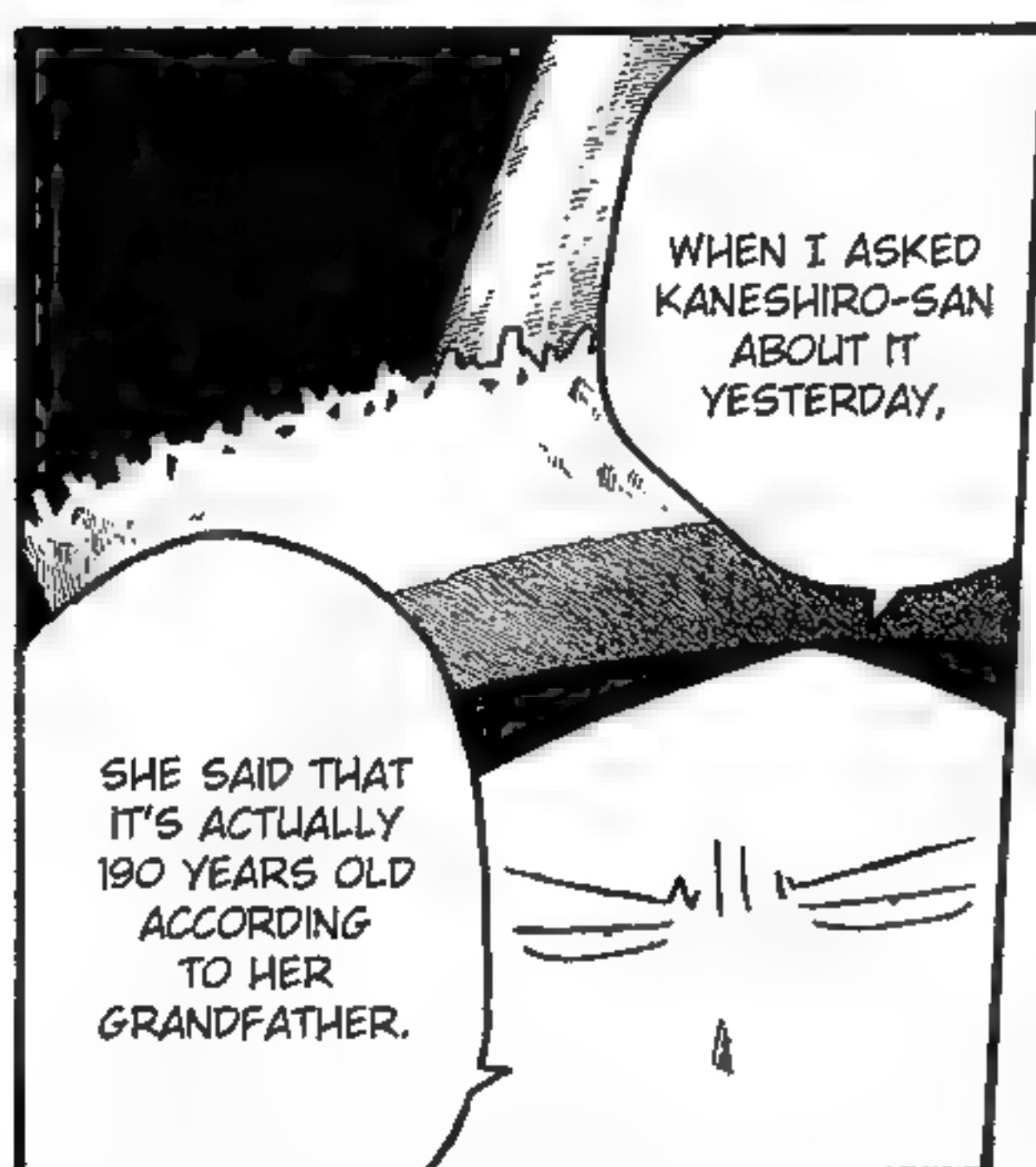
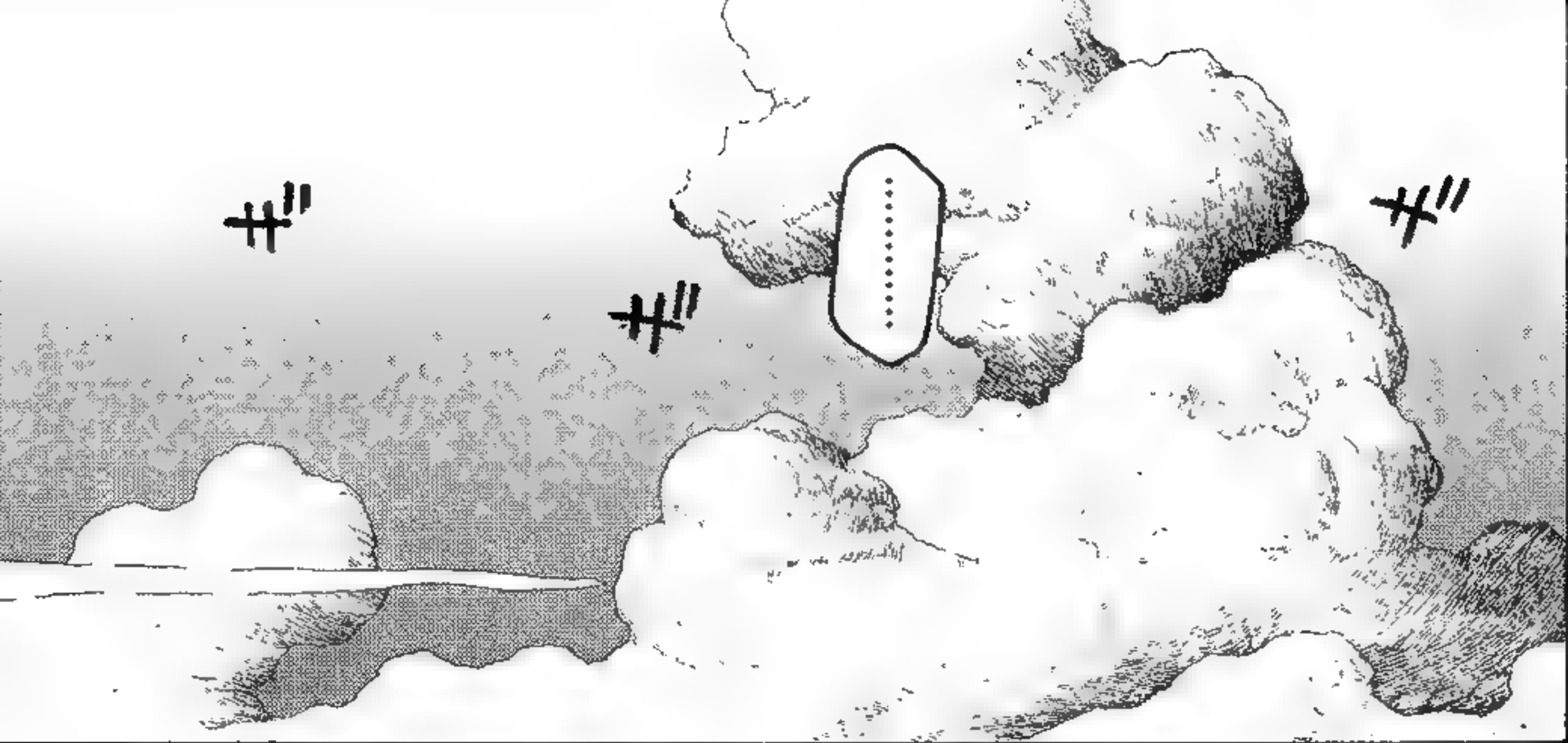




Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)



A lot of new microbes  
show up this chapter.

This story is Fiction. Come to think of it, as the author I'm often asked difficult questions like, "What's the concept of this series?", "Is it modeled after something?", or "What about the world do you want to speak to with this?", but I can't answer most of them. I just want you to enjoy it as Fiction.





S...



THAT SAKE  
WOULD BE 950  
YEARS OLD.  
IF WE JUST  
WAIT ANOTHER  
10 YEARS, IT'LL  
BE EXACTLY  
1,000 YEARS OLD.

IF YOU GO  
BY WHAT THE  
PROFESSOR  
SAID ABOUT  
SAKE AGING FIVE  
TIMES FASTER IN  
THE OCEAN,



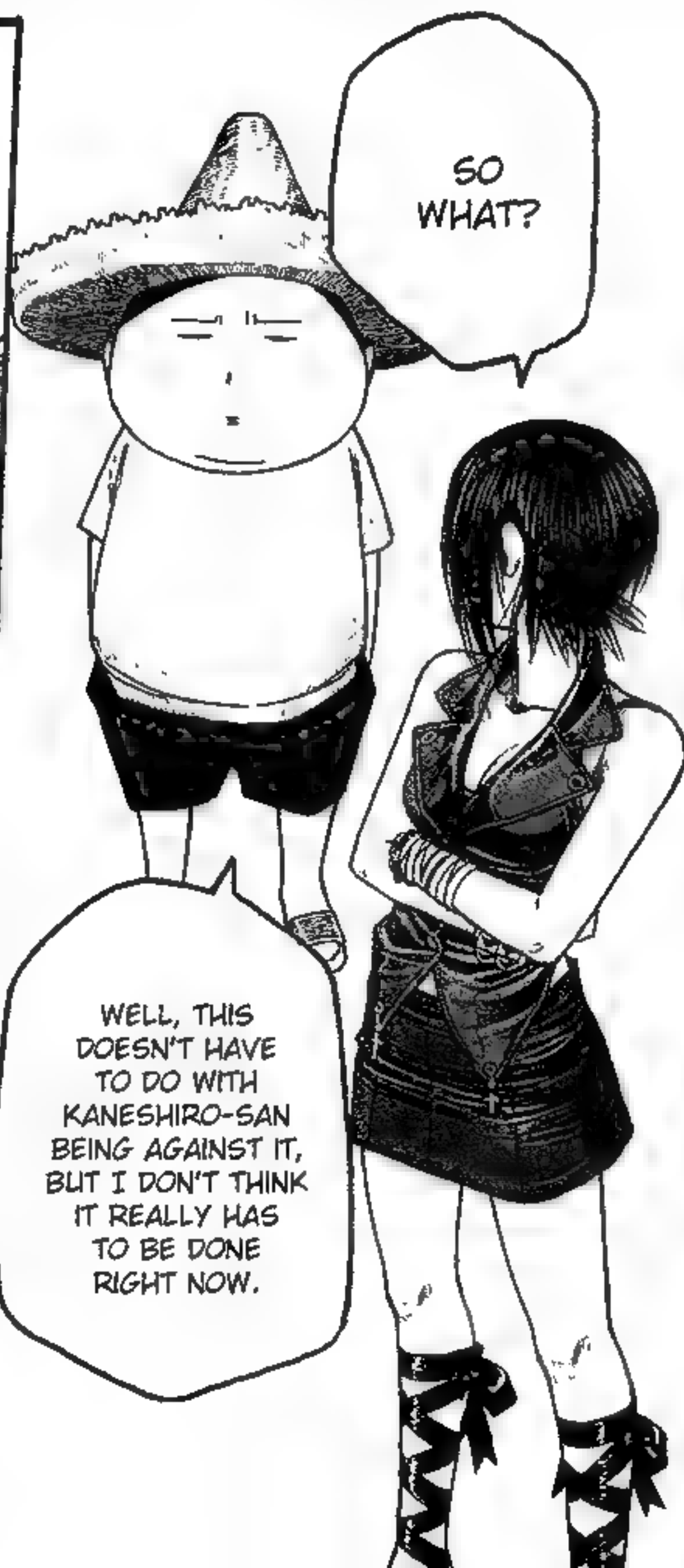
Haruka  
Hasegawa

She's a  
graduate  
student.  
Recently,  
a lot of fan  
letters have  
been from  
people  
named  
Haruka, but  
are all of  
you giving  
your real  
name?



THAT'S  
WHAT WE  
CAME HERE  
TO DO  
TODAY!

THEN WHAT  
ARE YOU  
SAYING  
WE DO!?

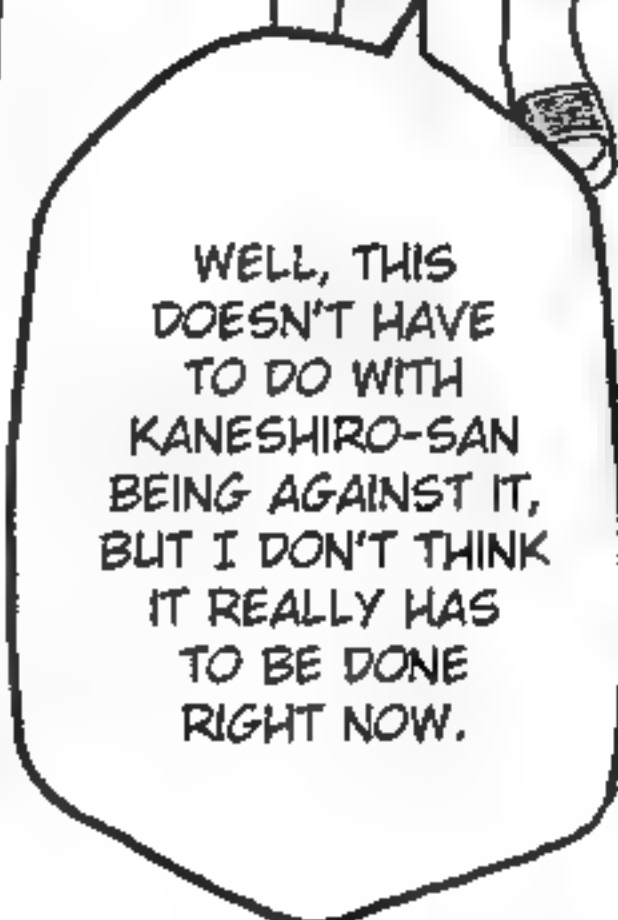


SO  
WHAT?



IT'S NOT JUST  
ME. I'M SURE  
GRANDPA WILL  
BE AGAINST IT,  
TOO.

HE'S RIGHT...  
JUST PLEASE  
FORGET  
ABOUT IT.



WELL, THIS  
DOESN'T HAVE  
TO DO WITH  
KANESHIRO-SAN  
BEING AGAINST IT,  
BUT I DON'T THINK  
IT REALLY HAS  
TO BE DONE  
RIGHT NOW.

It's also going to be featured  
at a seminar For the Brewing  
Society of Japan in 2006.

# 麦と農

Wa ha ha ha ha!

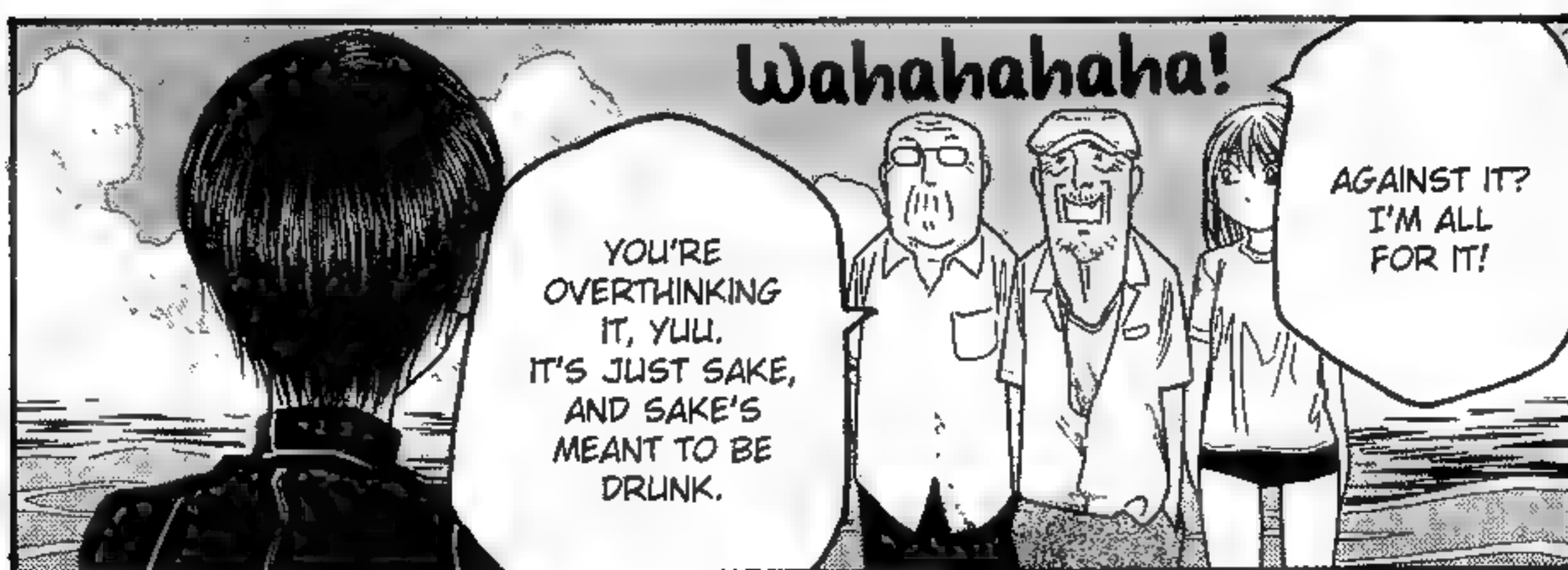


CH. 36: SALVAGE





Ke'zou Itsuki  
He's a professor at a certain agricultural university. Instead of just in a lab coat, he looks good in an Okinawan shirt, too.



Kaneshiro (grandpa)

He's Yuu's grandpa. He's known Professor Itsuki for 40 years





Kaoru Misato

He's a second-year. Considering how much he shows up, he hasn't played that many major roles.



Takuma Kawahama

He's Misato's friend. It's his time to shine this chapter!



Yui Kaneshiro

She's the supervisor of an experimental farm for a certain agricultural university on a southern island. It's so nostalgic now her wetsuit looks like it's from Tron.



I WAS THE ONE WHO BROUGHT IT UP, AND IT'S ENOUGH THAT I KNOW IT EXISTS FOR NOW.

"1,000-YEAR-OLD SAKE" HAS A NICE RING TO IT.



BUT NOW WE DON'T HAVE ANY REASON NOT TO SALVAGE IT.

I'VE GOT IT ALL THOUGHT OUT.



ONCE I BECOME A YOUNG PROFESSOR, I'LL TAKE ON THE PROFESSOR'S DYING WISH AND SALVAGE THAT 1,000-YEAR-OLD SAKE.

EVEN AFTER 10 YEARS, WE CAN STILL SALVAGE IT AS LONG AS WE HAVE YUI-SAN.



THAT'S DO DIRTY...

IT'S LIKE AN EXPEDITION TEAM THAT STARTS KILLING EACH OTHER ONCE THEY FIND THE TREASURE.



WHAT'S WRONG WITH THAT? AT THE VERY LEAST, THIS GOES ALONG WITH WHAT YUI-SAN WANTS RIGHT NOW.

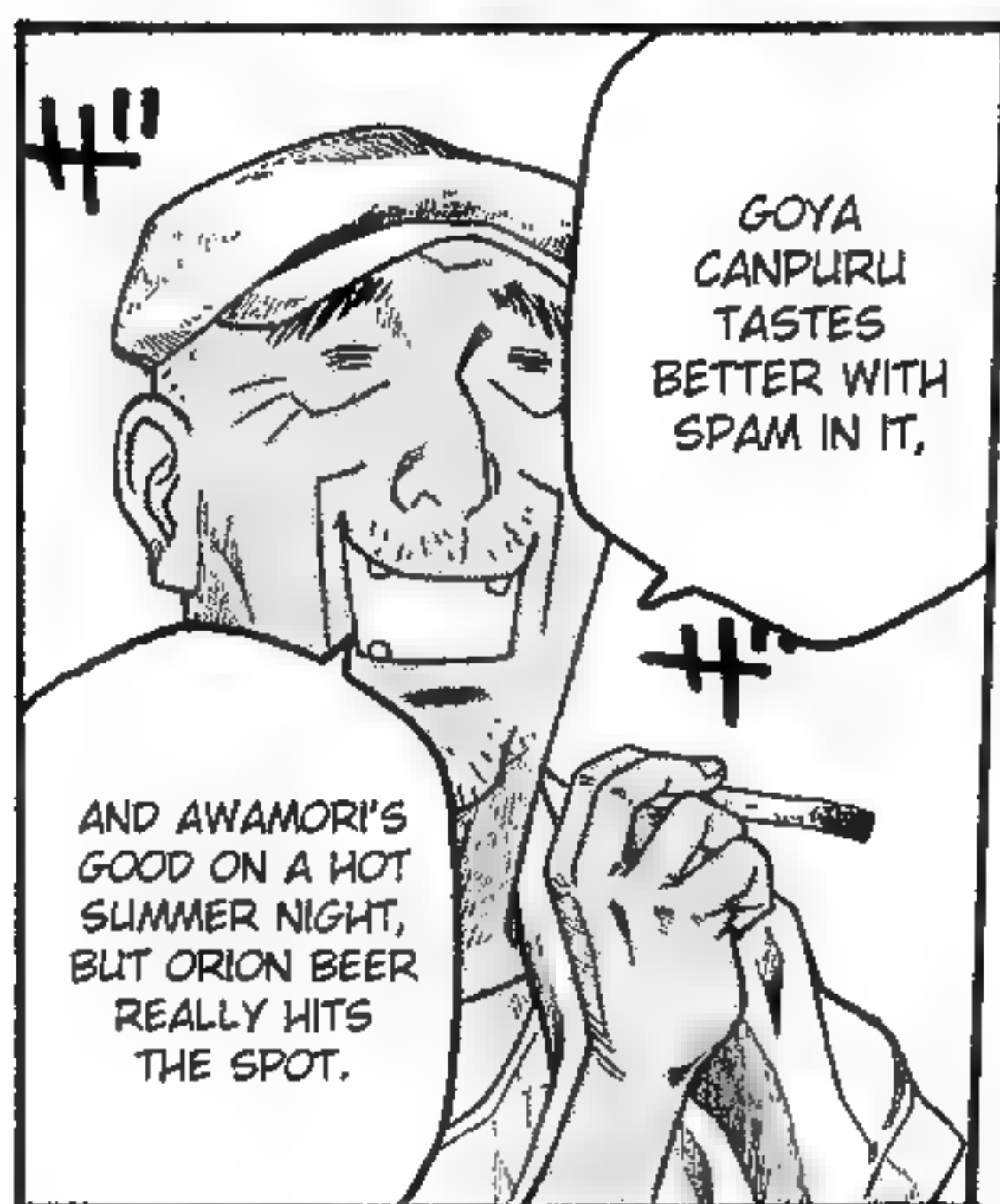
WHAT? SO THIS IS ALL ABOUT YOU?

Dying wish?





**Tadayasu Sawaki**  
He's a first-year at a certain agricultural university. There isn't any particular reason why the A. oryza and A. awamori on his head are bigger.



**Hazuki Oikawa**  
Editor. "Is Hazuki wearing a gym shirt and bloomers?" Ishikawa. "It's a light blue swimsuit." Editor. "I don't see it."

IT'D BE A PITY  
IF IT COULDN'T  
COME OUT  
INTO THE OPEN,  
WHETHER IT'S  
A PERSON  
OR SAKE.

EVEN IF  
THE TIME  
IS RIPE,

DIDN'T  
YOU SAY

To bookstores  
nationwide

THE PLAN IS  
TO SALVAGE  
200-YEAR-OLD  
SAKE.

LISTEN UP,  
EVERYONE.

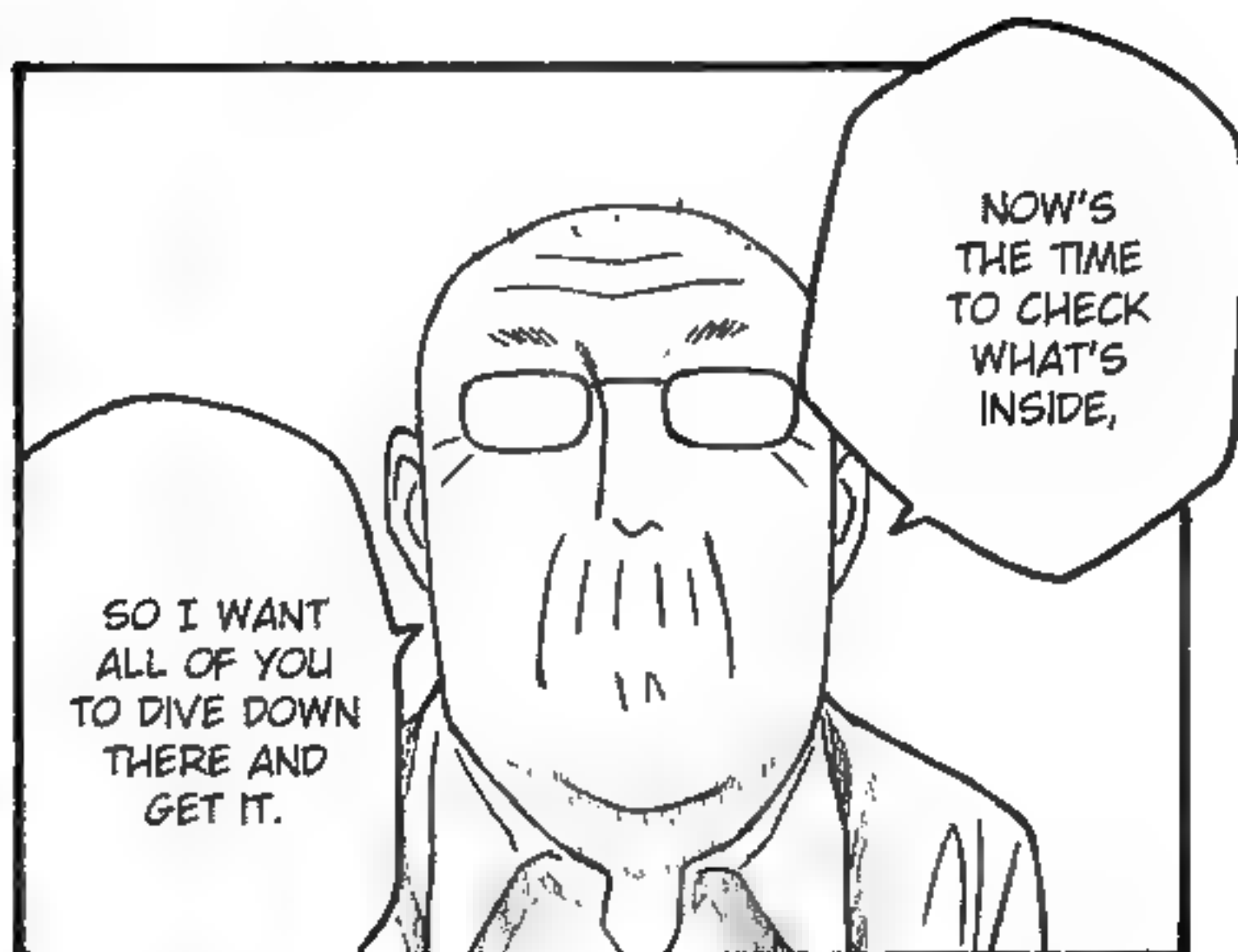
THAT IT'S  
IMPORTANT FOR  
THIS AWAMORI TO  
BE LEFT ALONE  
PRECISELY  
BECAUSE THINGS  
CHANGE?

BECAUSE IT'S BEEN  
RECOGNIZED THAT  
THERE'S A SUNKEN  
SHIP AND WHAT  
APPEARS TO BE  
WRECKAGE OF A  
CHINESE ENVOY TO THE  
RYUKYUS A LITTLE FAR  
AWAY FROM THE JAR,  
WE CAN SAY WITH  
CERTAINTY THAT IT  
WAS PART OF THAT  
SHIP'S CARGO.

KANESHIRO-SAN  
AND I FOUND THIS  
AWAMORI 40 YEARS  
AGO WHEN WE WERE  
DOING A SURVEY OF  
MARINE MICROBES.

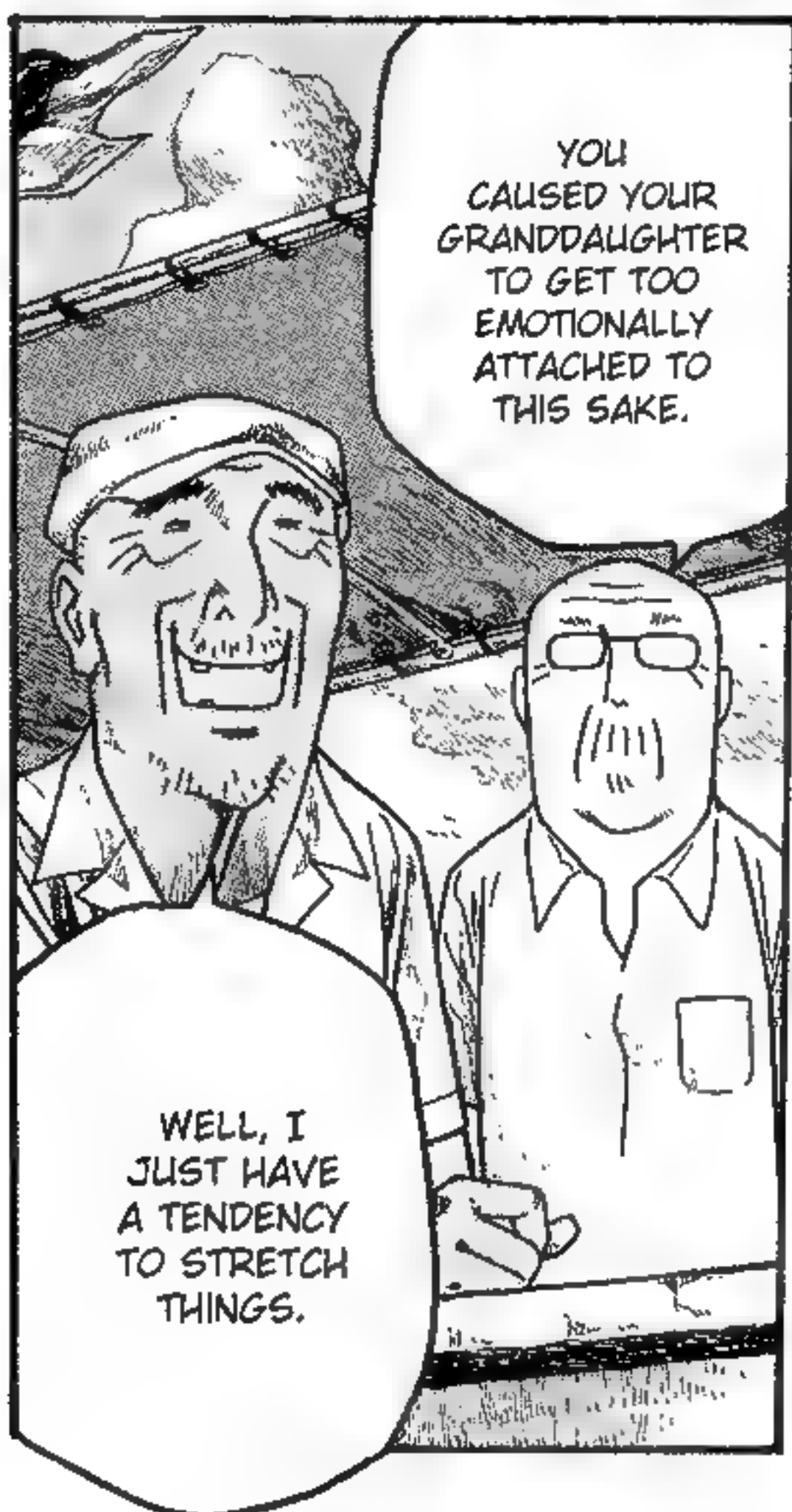
We're doing a fair to commemorate the sale of  
volume 3. If you want to participate, please contact  
the editing department or the sales department.





Come to think of it, "Kataribe", one of Masayuki Ishikawa's earliest works, is now on sale from Leed.

The book sash and the end of the volume are being brewed. Please check it out.

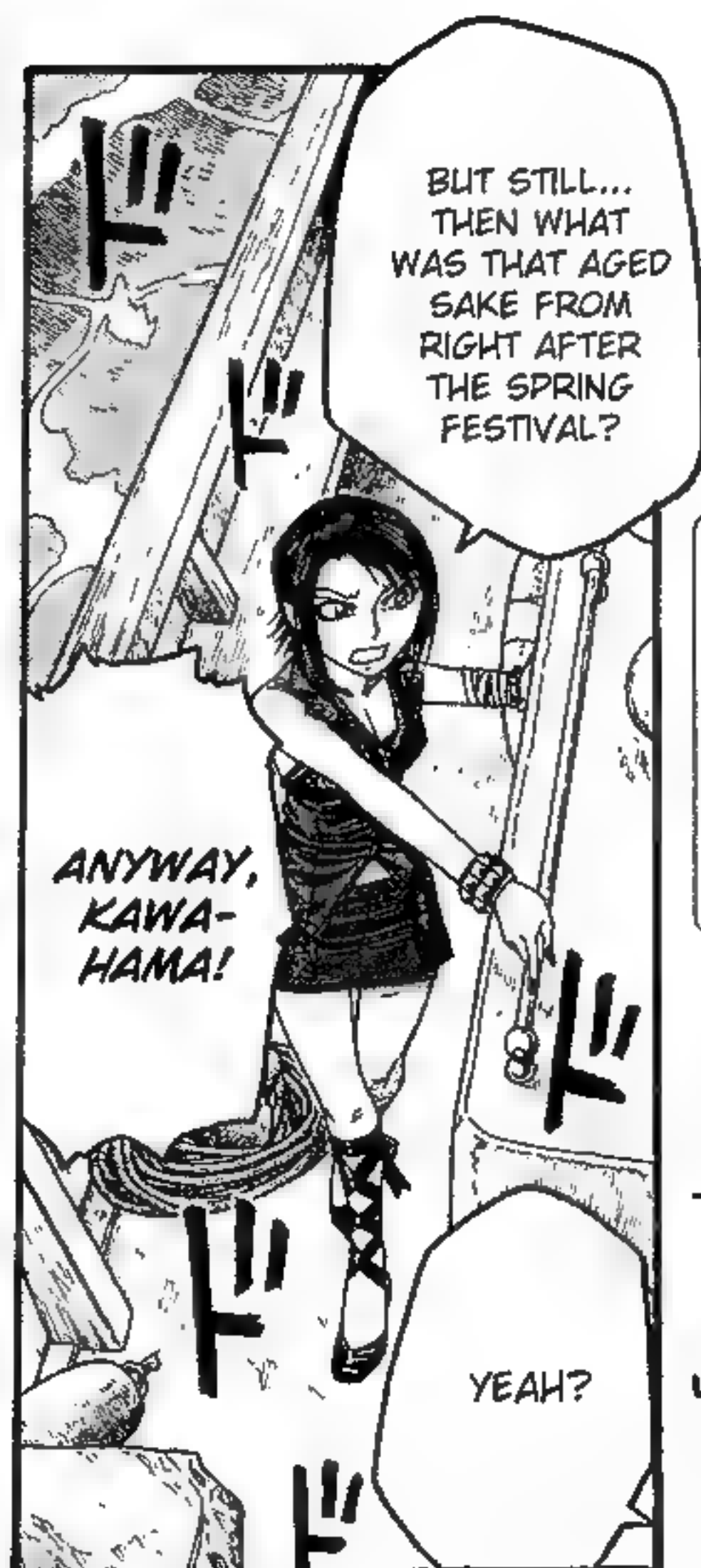
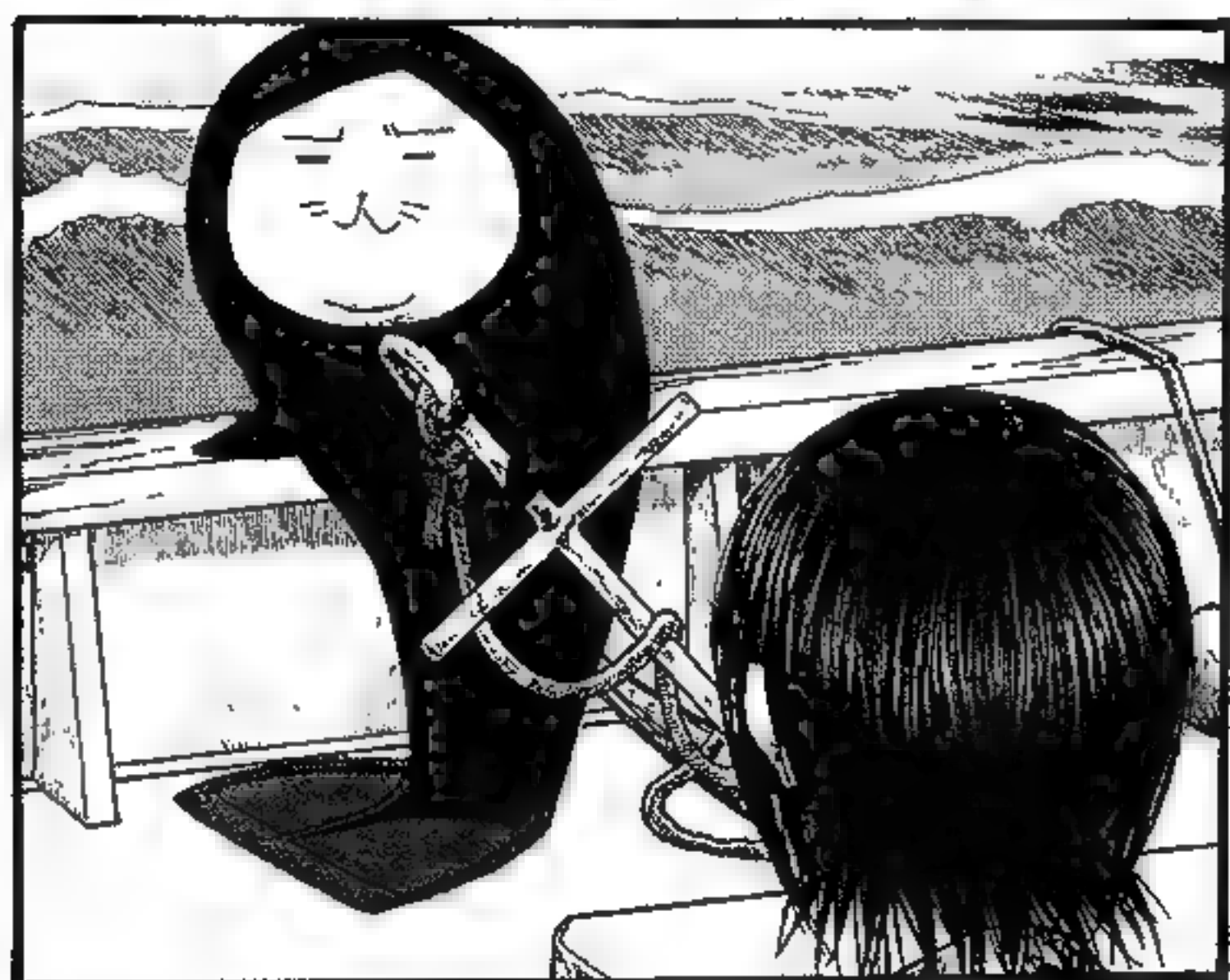






THE  
OTHERS  
ALREADY...

WHAT DO  
YOU MEAN  
YOU'RE  
FEELING  
SEASICK!?



BUT STILL...  
THEN WHAT  
WAS THAT AGED  
SAKE FROM  
RIGHT AFTER  
THE SPRING  
FESTIVAL?

ANYWAY,  
KAWA-  
HAMA!

YEAH?



CAN YOU...  
SWIM?

Slide

WHEN I  
WAS A KID,  
MY NICKNAME  
WAS THE  
CARIBBEAN  
YELLOW  
DUGONG.

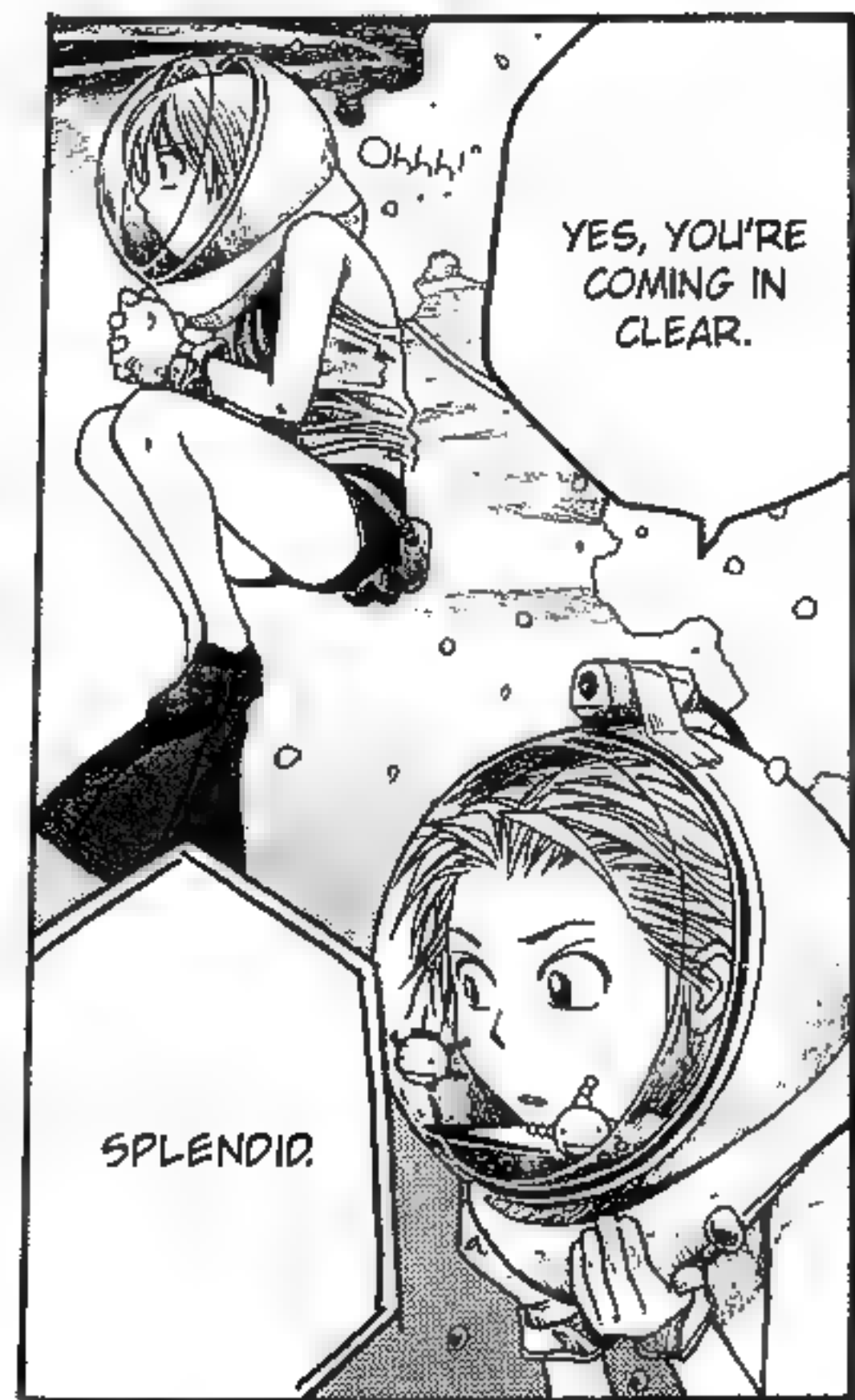
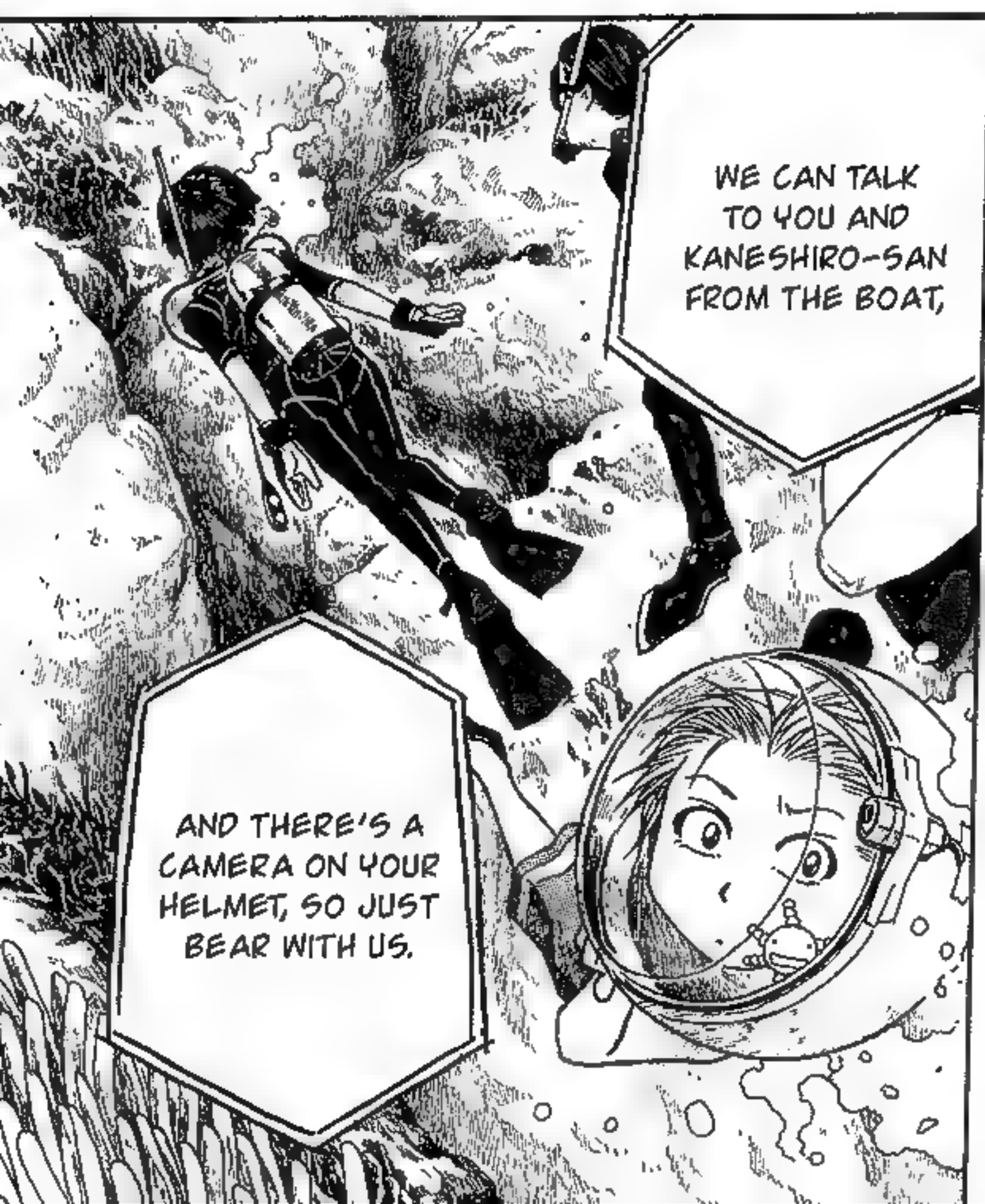
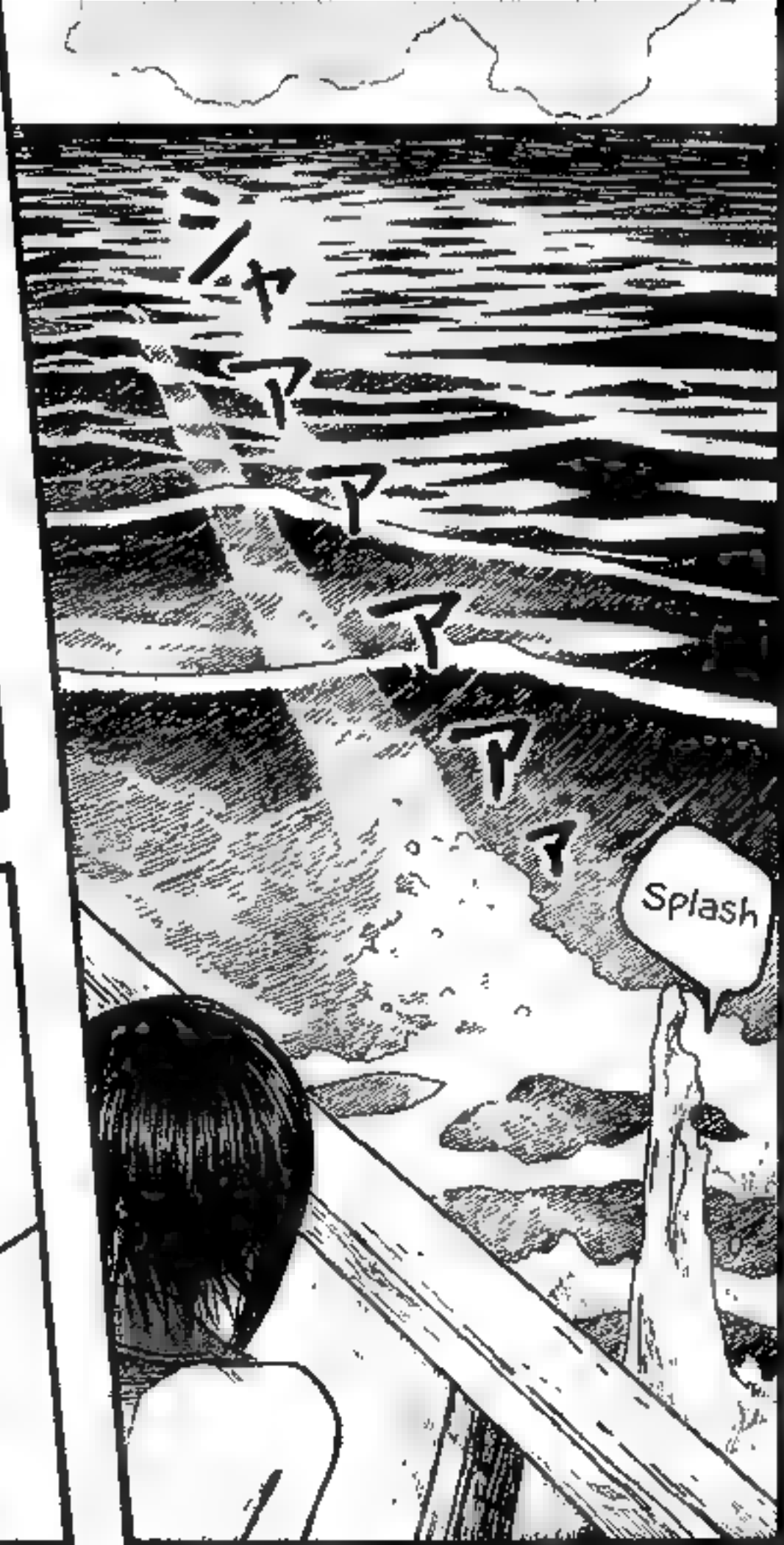
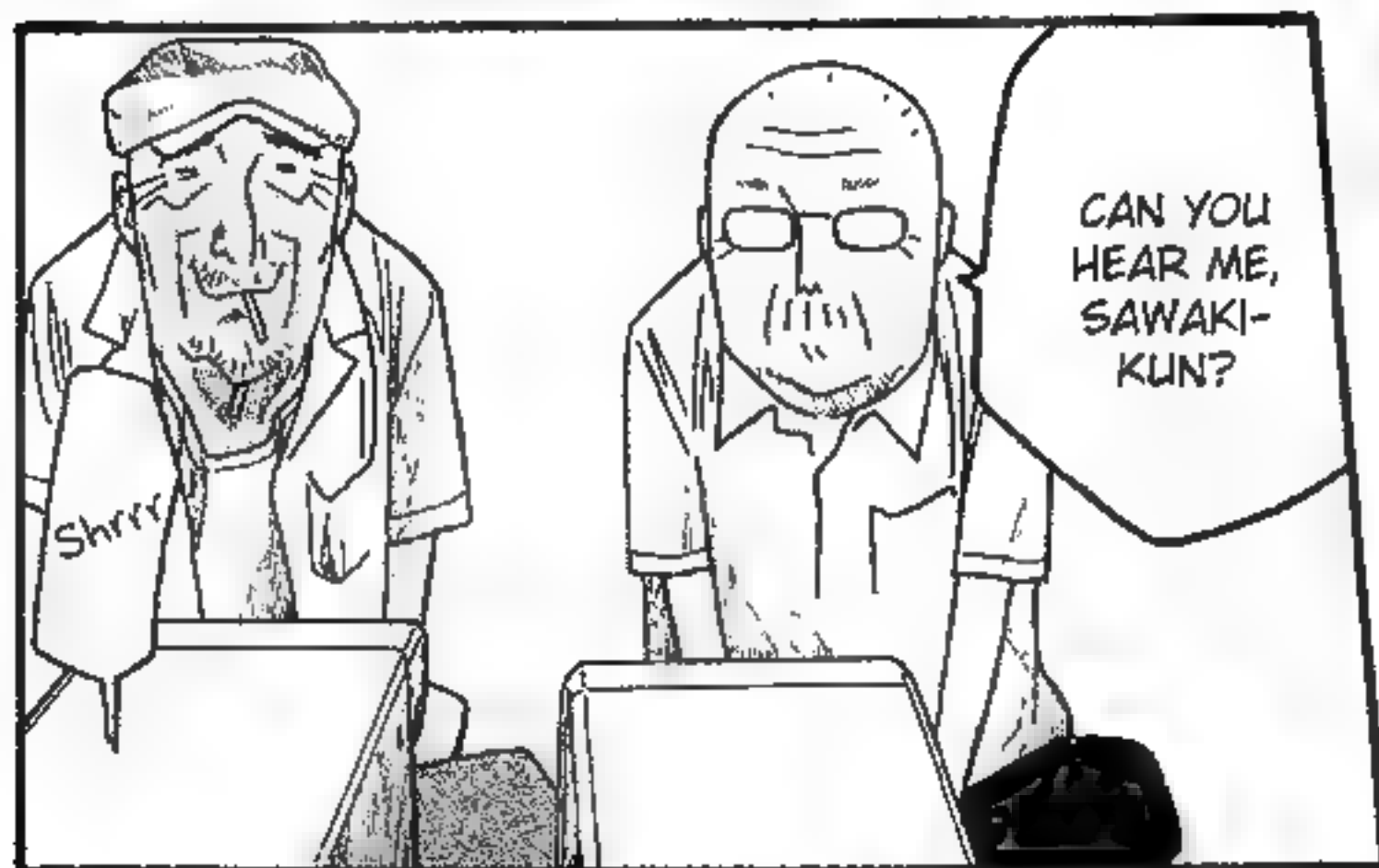


JUST TELL  
THEM I'M  
SLEEPING  
BELOW DECK.

FOR NOW, I  
JUST HAVE  
TO STOP  
THEM FROM  
SALVAGING  
THE JAR,  
RIGHT?

Please  
send letters

Please send us any opinions, thoughts,  
and requests you have for the series.







*S. cerevisiae*  
It's also in the ocean. It's more resilient to salt than its friends on land, so you should try baking some bread with it



*C. maritima*  
It washes ashore with the waves and is often found on sandy beaches



*T. radiata*  
This is a filamentous fungus. It's not that rare for marine microbes to have strange filaments growing out of them.



T. achras-  
porum  
This s the  
imperfect  
stage of  
H mediose-  
tigera.  
It's mainl  
found in the  
ocean, but  
t's mostly  
collected  
from  
driftwood



ARE YOU  
MONITORING  
THEM?

YEAH, BUT  
SAWAKI-KUN  
CAN'T GO ALL  
THE WAY DOWN  
TO THE SITE.



A-



I TOLD YOU  
WHAT'S REALLY  
GOING ON,  
HASEGAWA-KUN.



I GUESS  
IT'S ABOUT  
TIME

M. magneto-  
tact cum  
This s a  
magneto-  
tact c  
bacteria.  
It has iron  
crystals  
ins de it  
and m grates  
north and  
south  
to fnd  
areas wth  
dfferent  
levels of  
oxygen.  
It gives off a  
strong scent  
of poss bly  
being  
used for  
someth ng n  
the future



WASN'T IT  
38 YEARS  
AGO?

NO, THIS  
YEAR IS  
EXACTLY  
40 YEARS.



WE  
SUBMERGED  
THIS AGED  
SAKE 40 YEARS  
AGO.

HUH!?





Y...YEAH,  
RIGHT...

IF IT REALLY  
HAD BEEN IN  
THE OCEAN FOR  
200 YEARS, IT  
WOULD HAVE  
AGED 1,000  
YEARS, AFTER  
ALL...



TH-THEN WHAT  
WAS ALL THAT  
ABOUT AN  
ENVOY?

THAT  
WAS JUST  
SOMETHING  
TO TRICK THE  
KIDS WITH.  
DON'T TELL ME  
YOU BELIEVED  
THAT STUFF.



I PROMISED HIM  
THAT WE'D ALL  
OPEN IT TOGETHER  
AFTER I BECAME A  
PROFESSOR AND  
GAINED A BUNCH OF  
GOOD STUDENTS.

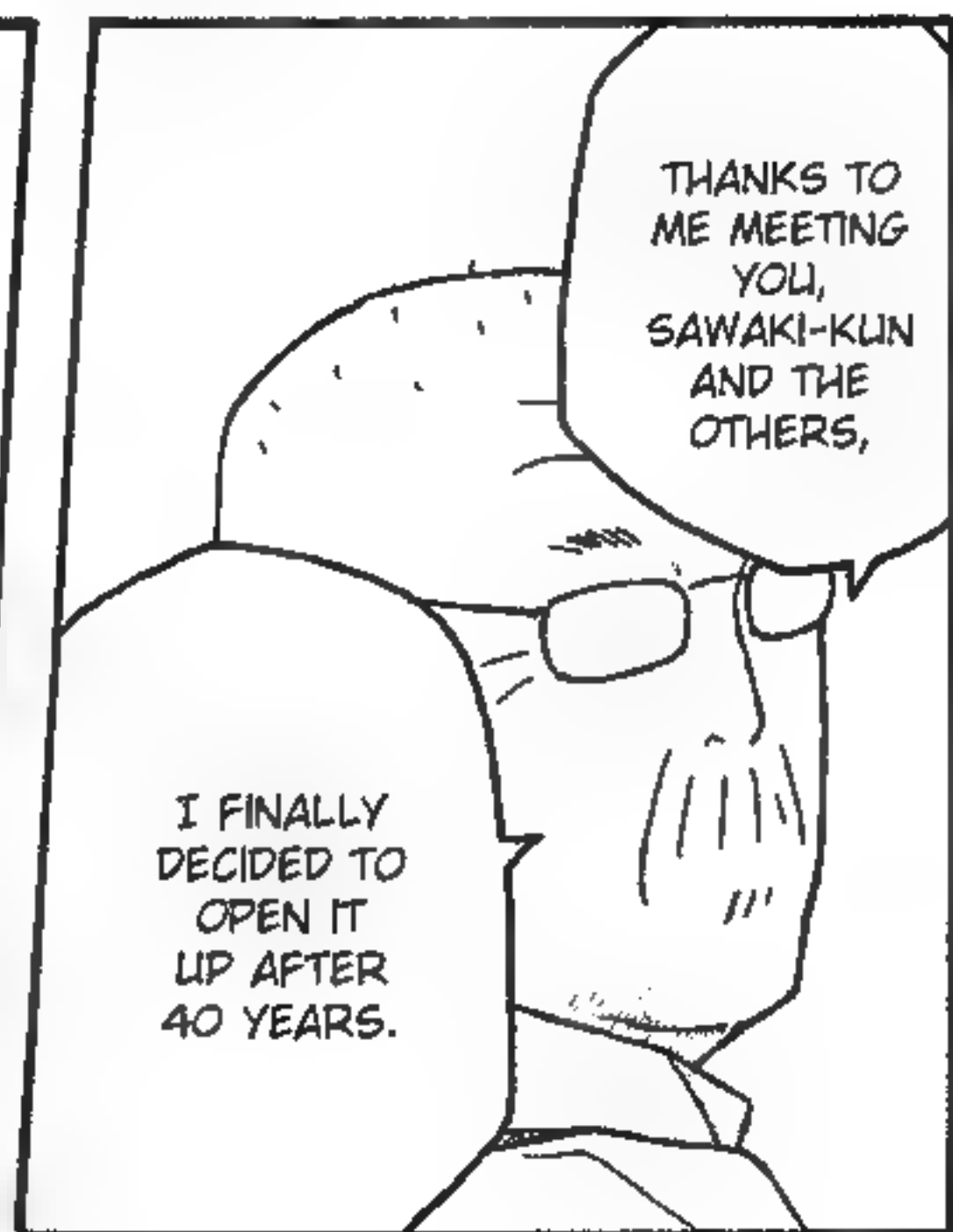


WHEN  
KANESHIRO-SAN  
AND I  
SUBMERGED IT,



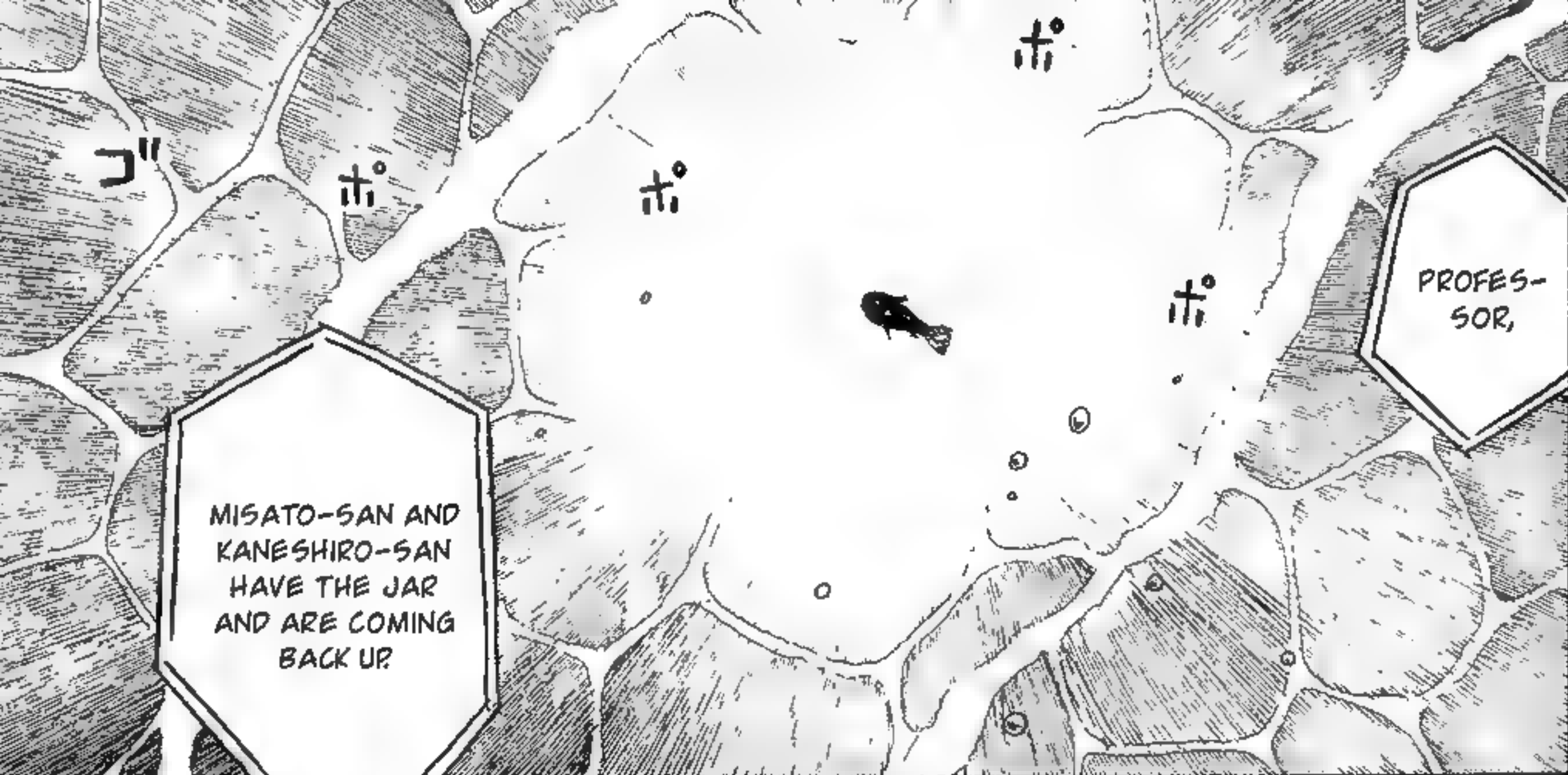
YOU AND I ARE  
GONNA DRINK  
IT WITH MY  
GRANDDAUGHTER  
AND YOUR  
STUDENTS, SO  
I'M SURE IT'LL  
TASTE GREAT.

I WONDER  
WHAT IT'S  
GONNA  
TASTE LIKE.



THANKS TO  
ME MEETING  
YOU,  
SAWAKI-KUN  
AND THE  
OTHERS,

I FINALLY  
DECIDED TO  
OPEN IT  
UP AFTER  
40 YEARS.



MISATO-SAN AND  
KANESHIRO-SAN  
HAVE THE JAR  
AND ARE COMING  
BACK UP.

PROFES-  
SOR,



WHOA!



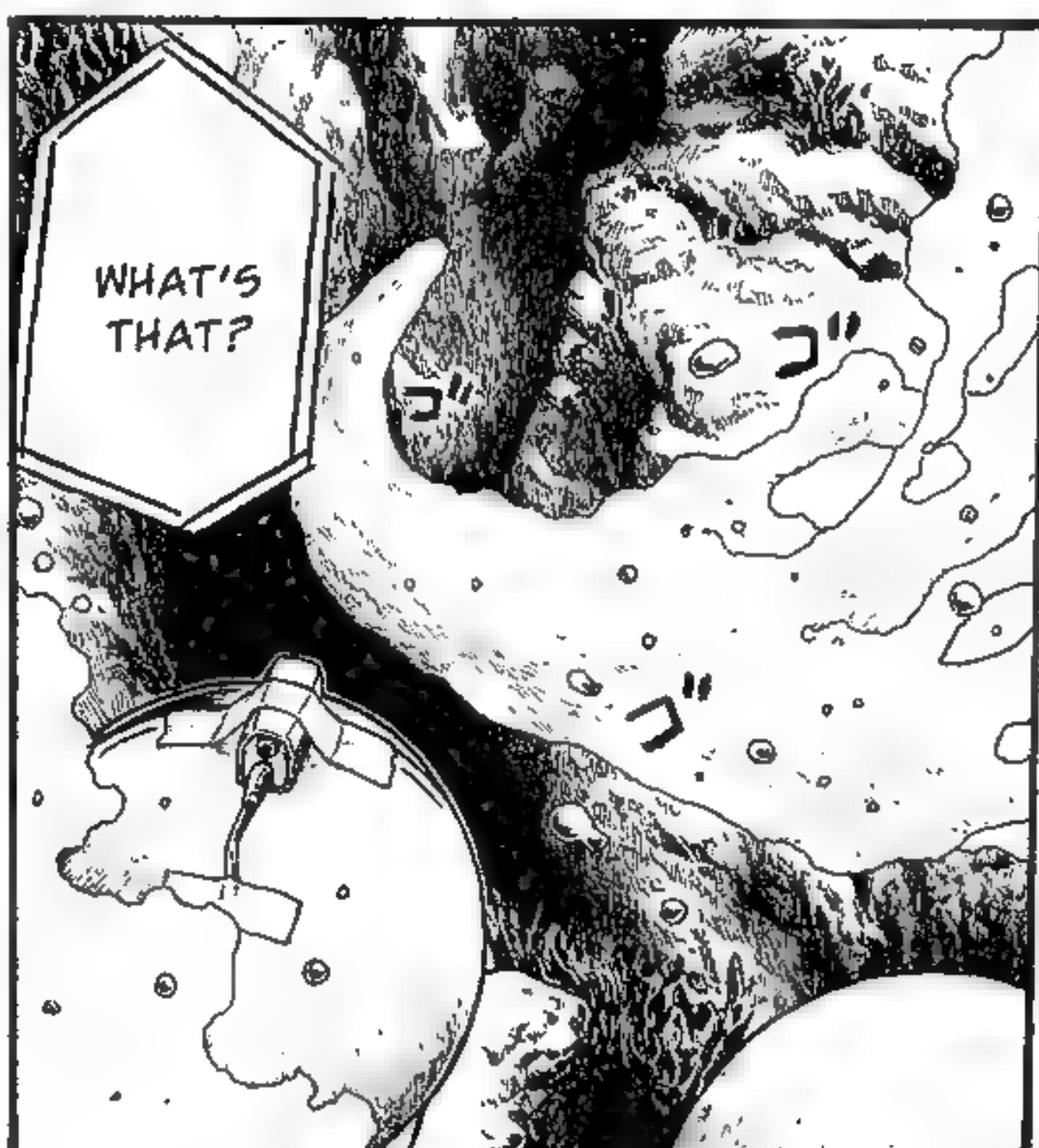
parahae-  
molyticus

This  
bacteria  
causes  
enteritis.



R. sulfi-  
dophilum  
& E.  
halophila

These are  
purple pho-  
to-synthetic  
bacteria. Re-  
search is be-  
ing done to  
see if they  
can be useful

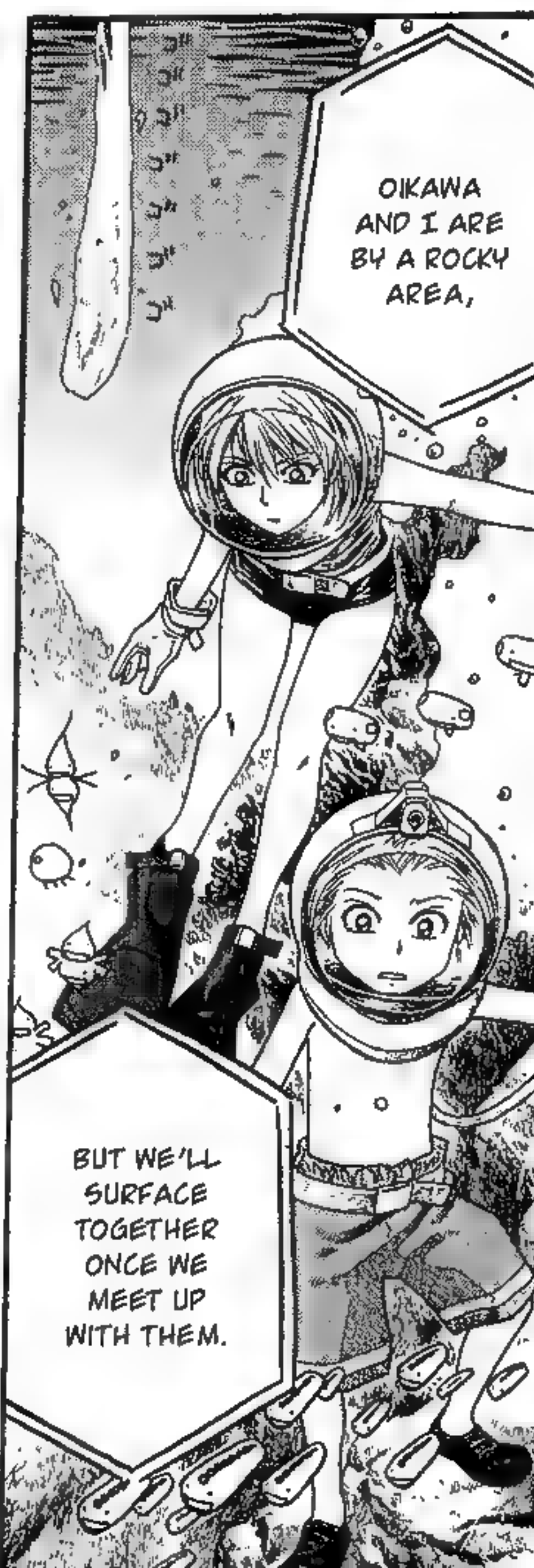


WHAT'S  
THAT?



H. med'osetigera

Not to be outdone by T. rad ata, it has a lot of whip-  
shaped organs attached to it, and it's very energetic.



OIKAWA  
AND I ARE  
BY A ROCKY  
AREA,

BUT WE'LL  
SURFACE  
TOGETHER  
ONCE WE  
MEET UP  
WITH THEM.





Hasegawa is the only one sweating bullets, so I'm worried about the efforts of her skin flora.



Hachimitsu Scans

~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)





THE LAST  
PART OF THE  
VIDEO IS GONE...

HHMM...

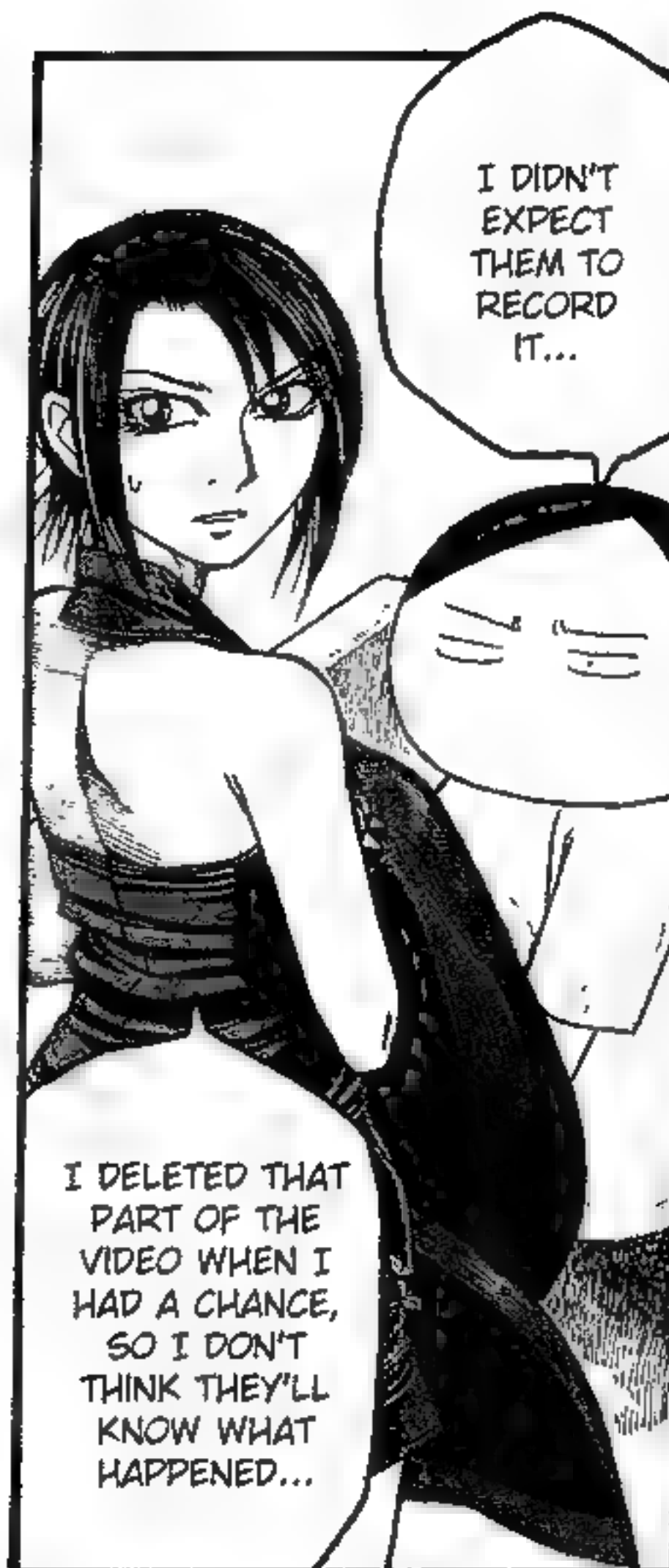
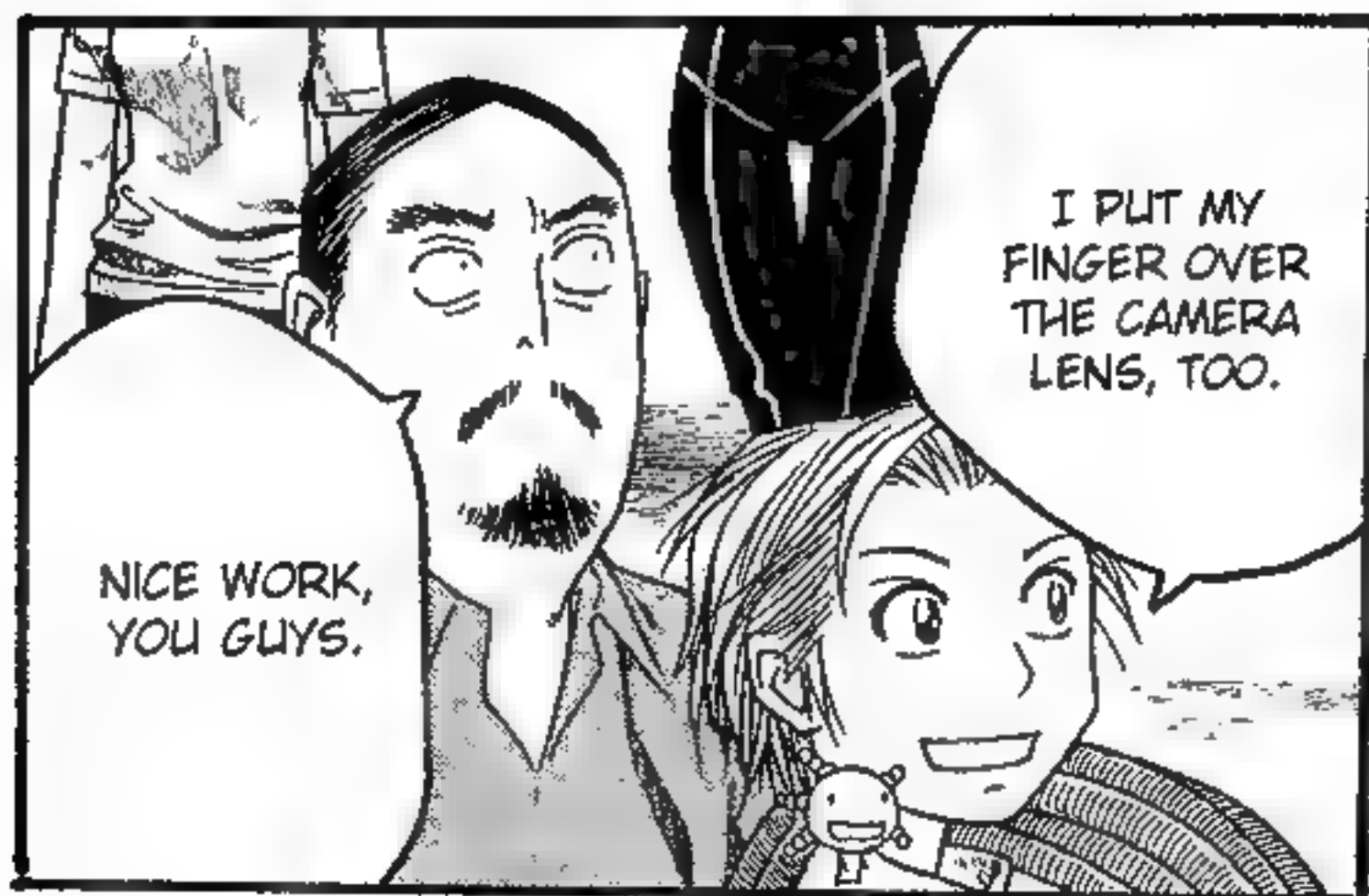
HEY!  
WOULDN'T  
YOU NORMALLY  
UNLOAD THE  
BOAT LATER!?


I'VE HEARD  
ABOUT SEALS  
HUNTING  
PENGUINS FOR  
FUN, BUT...

AFTER THIS,  
THAT THING  
STOLE THE  
JAR AND LEFT  
WITH IT.

THERE ARE  
ALSO RUMORS  
OF THE AMERICAN  
MILITARY TWEAKING  
DOLPHIN BRAINS  
AND TREATING  
THEM LIKE  
SOLDIERS...

Microbes are in the process of brewing another series, and it's in France. See details on page 215.



  
Tadayasu Sawaki  
He's a first-year at a certain agricultural university and he's the main character I got a letter saying that "h s face has gotten rounder lately " Yeah, it has.

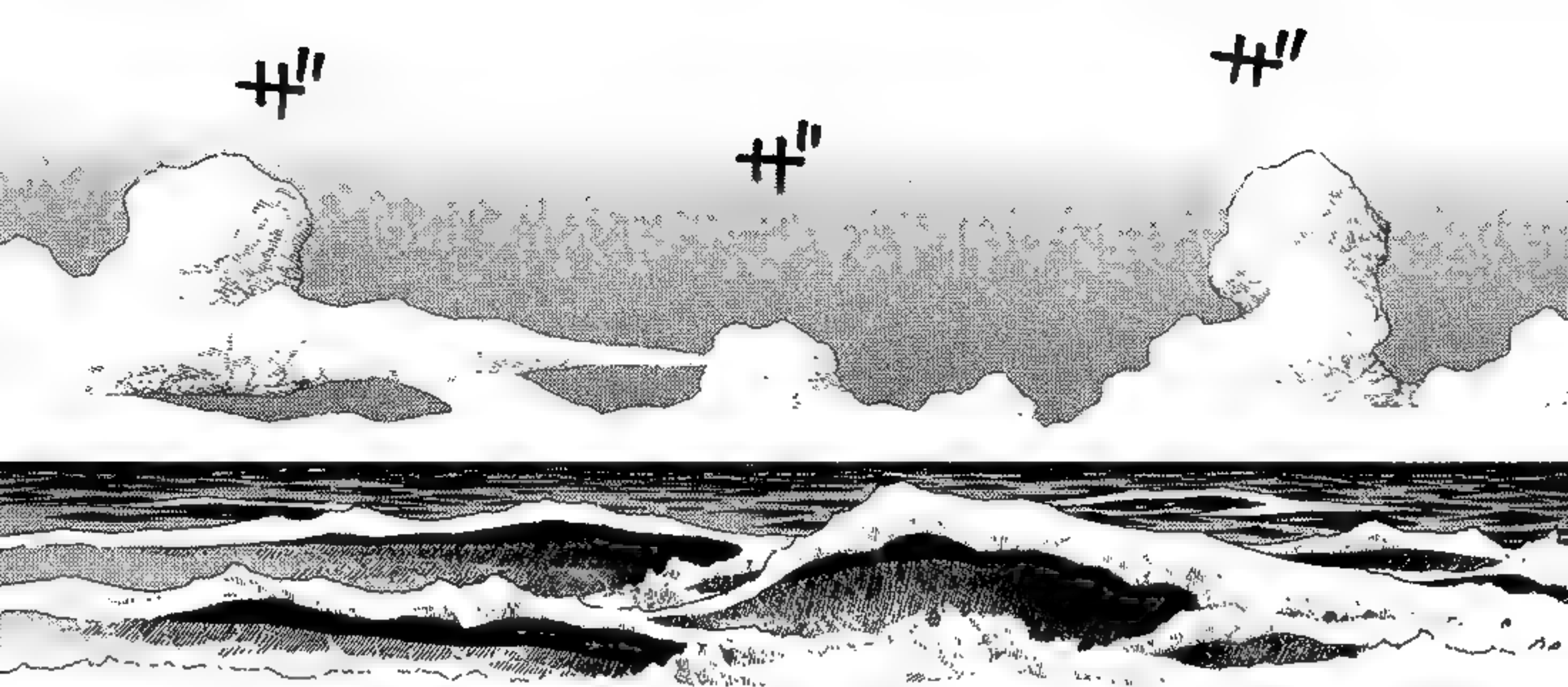






With love for  
the future  
Takuma  
Kawahama  
and his friends





RIGHT AFTER THE ECOTOUR ENDS, I GO STRAIGHT TO KABIRA TO WATCH THE SUNSET ON A GLASS BOTTOM BOAT IN THE MIDDLE OF THE CAPE.

ONCE THERE, I RIDE AN OX, TAKE A DIP AT NISHI PIER, EAT SOME SOBA, AND THEN GO BACK TO ISHIGAKI.

THEN AFTER I GO TO THE PINEAPPLE PLANTATION, I COME BACK TO TOWN FOR DINNER, DRINK SOME AWAMORI AT THE HOTEL, AND GO TO BED.

THAT'S ONE WHOLE DAY.

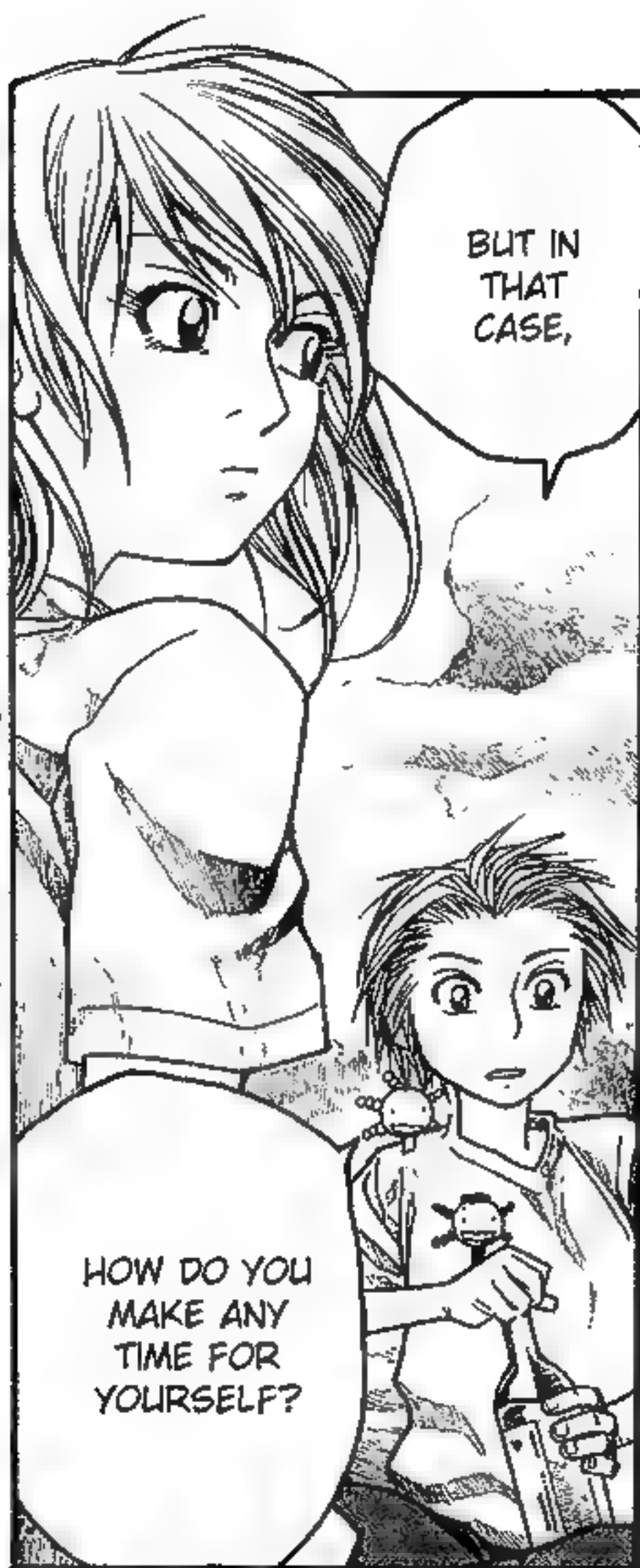
FOR EXAMPLE, I START ON ISHIGAKI.

AFTER BREAKFAST, I GO TO INSPECT THE AWAMORI BREWERY AND THEN GO TO TAKETOMI.





Haruka Hasegawa  
She's a graduate student. Although you may think she's Professor Itsuki's loyal assistant, she was in on preventing the salvage of the jar. Surprisingly, she's a schemer.



BUT IN THAT CASE,

HOW DO YOU MAKE ANY TIME FOR YOURSELF?



I'M JUST SCRAPING BY.

INSTEAD OF IT BEING ANYTHING SUBSTANTIAL,



I'M SURE YOUR SCHEDULE WOULD BE PACKED IF YOU WENT TO DISNEYLAND, KANESHIRO-SAN.

EVEN IF YOU PUT IT THAT WAY, WE DON'T GET TO COME TO OKINAWA ALL THAT OFTEN.



WHAT I OFTEN DO

IS COME TO THE BEACH AND POUR MYSELF A CUP OF AWAMORI LIKE THIS.



UNTIL THE  
SUN CROSSES  
ONE OF THE  
CLOUDS.

AND THEN  
I DECIDE  
TO SIP IT



THEN HOW  
ABOUT WE  
ALL TRY IT  
RIGHT NOW?

HAHAHA!  
THAT'S WHAT'S  
WRONG WITH  
PEOPLE FROM  
THE CITY!

INSTEAD OF  
ANYTHING  
EXTRAVAGANT,  
YOU'RE JUST  
KILLING TIME.

WHAT THE  
HELL?



YUU'S  
REALLY  
CHEERFUL.

DESPITE  
BEING AGAINST  
SALVAGING IT,  
SHE'S SMILING  
EVEN THOUGH  
WE LOST  
THE JAR...



THAT'S SO  
STRANGE.

YEAH, IT  
SURE IS  
ODD.



Kaoru  
Misato  
He's a  
second-year.  
Come to  
think of it,  
there  
haven't  
been any  
fan letters  
for him.

Takuma Kawahama

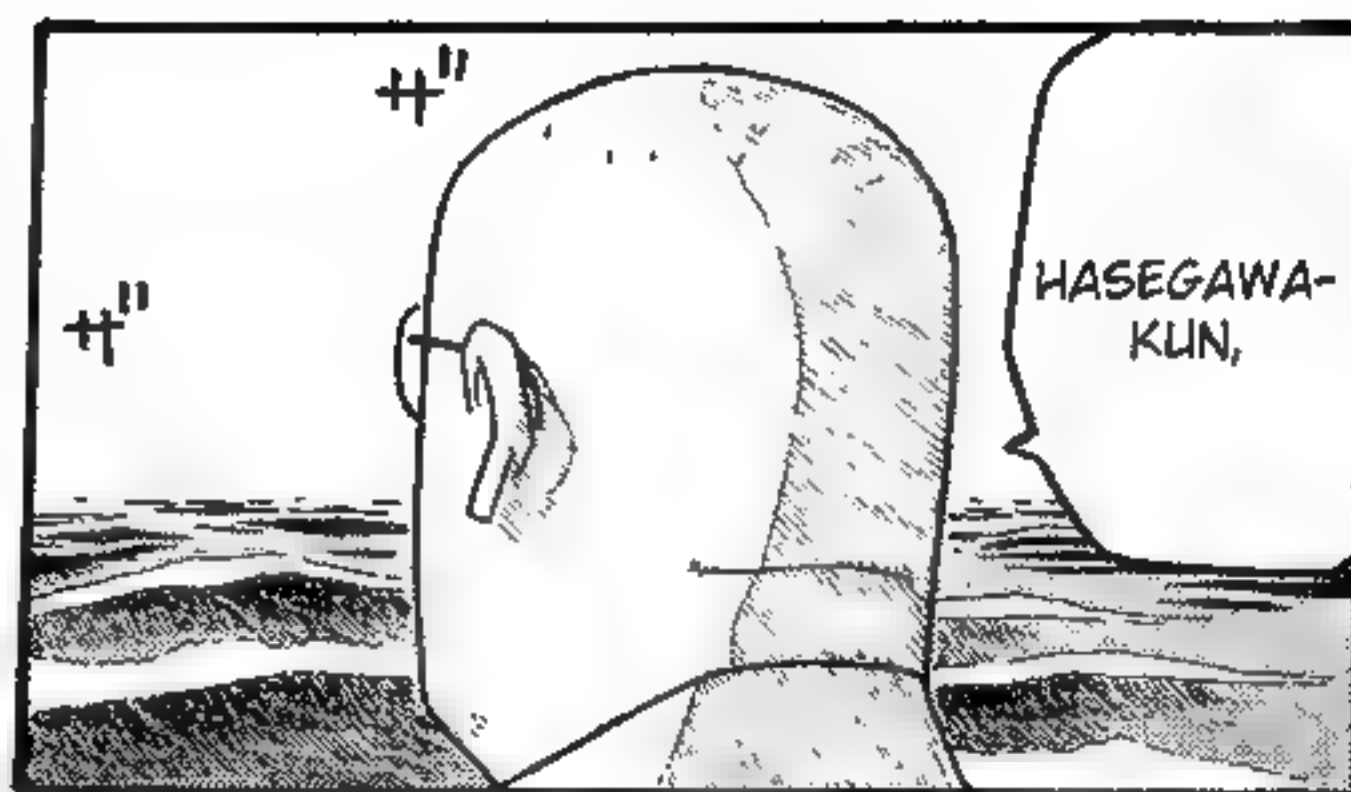
He's a second-year The Caribbean dugong's  
monofin swimming style is very fast.



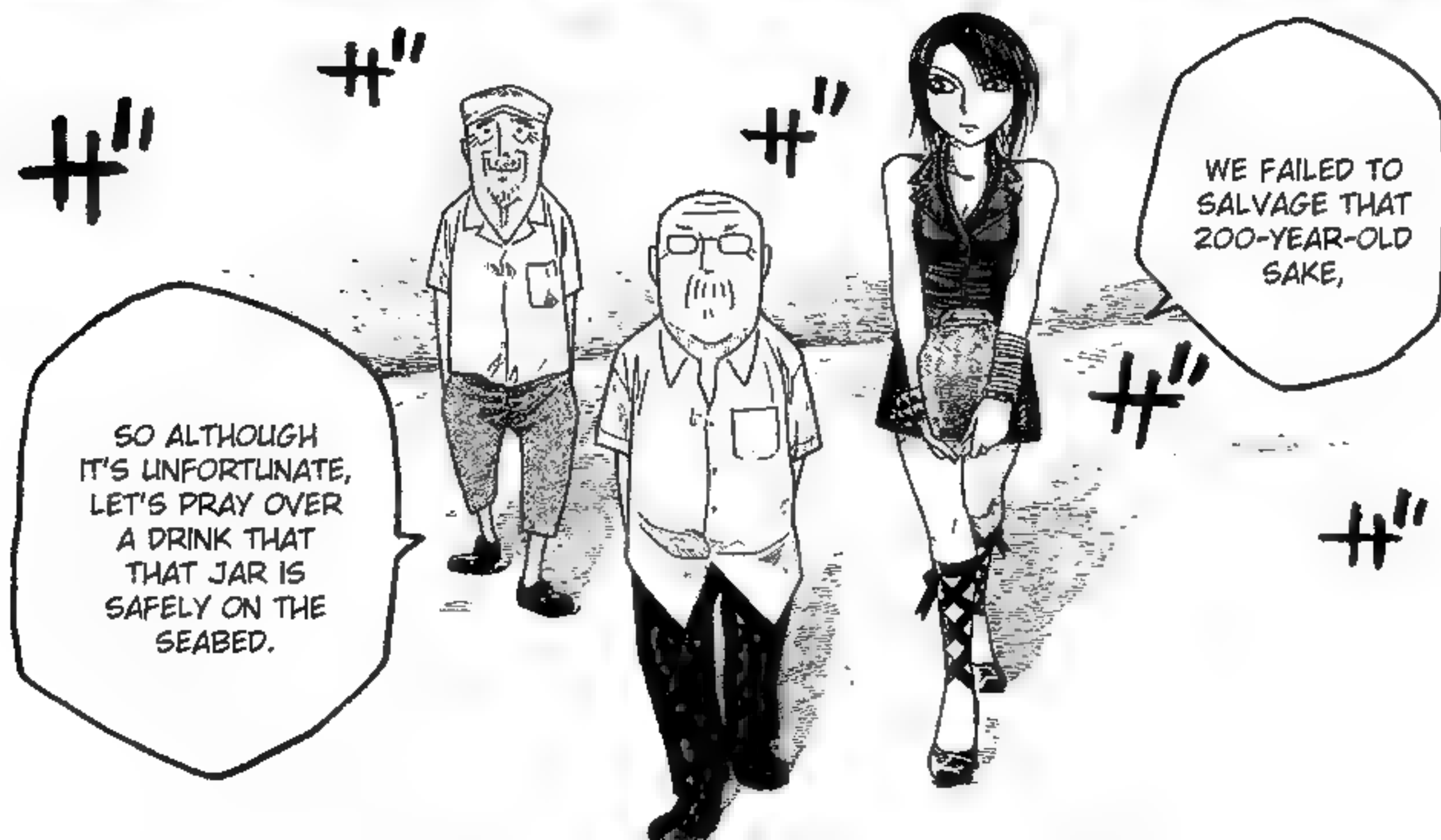
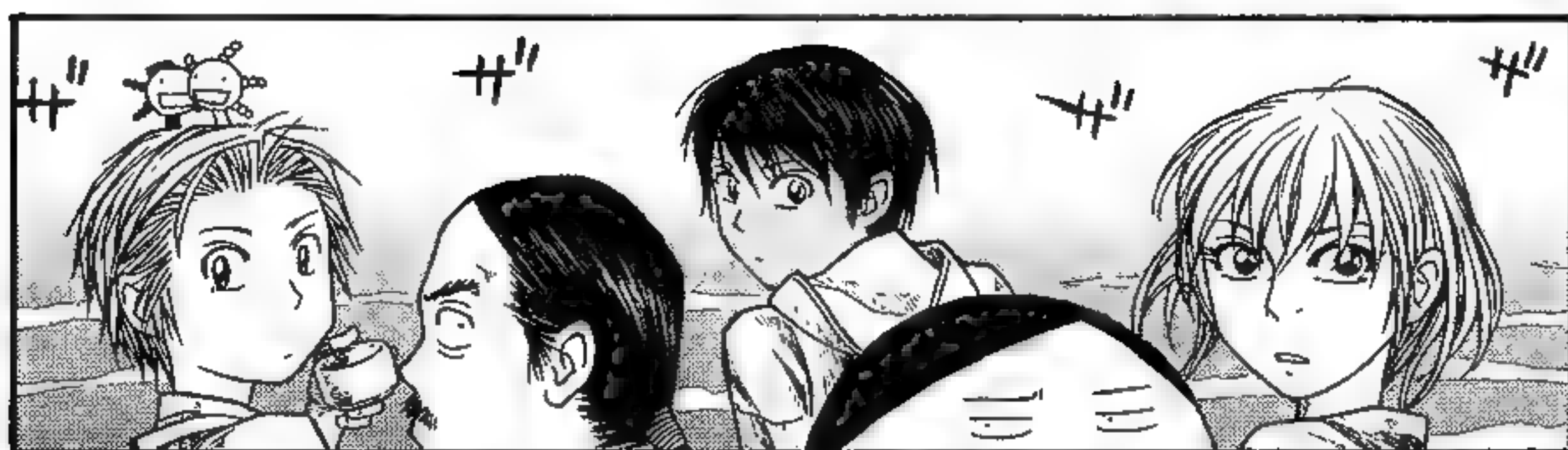


Hazuki  
Oikawa  
She's a  
first-year  
I  
sometimes  
get asked  
if she is  
the same  
character  
from  
"Shuukan  
Ishikawa  
Masayuki",  
but it's a  
secret





Yuu Kaneshiro  
She's the supervisor of an experimental farm for a certain agricultural university on a southern island. This is her first appearance in a skirt.







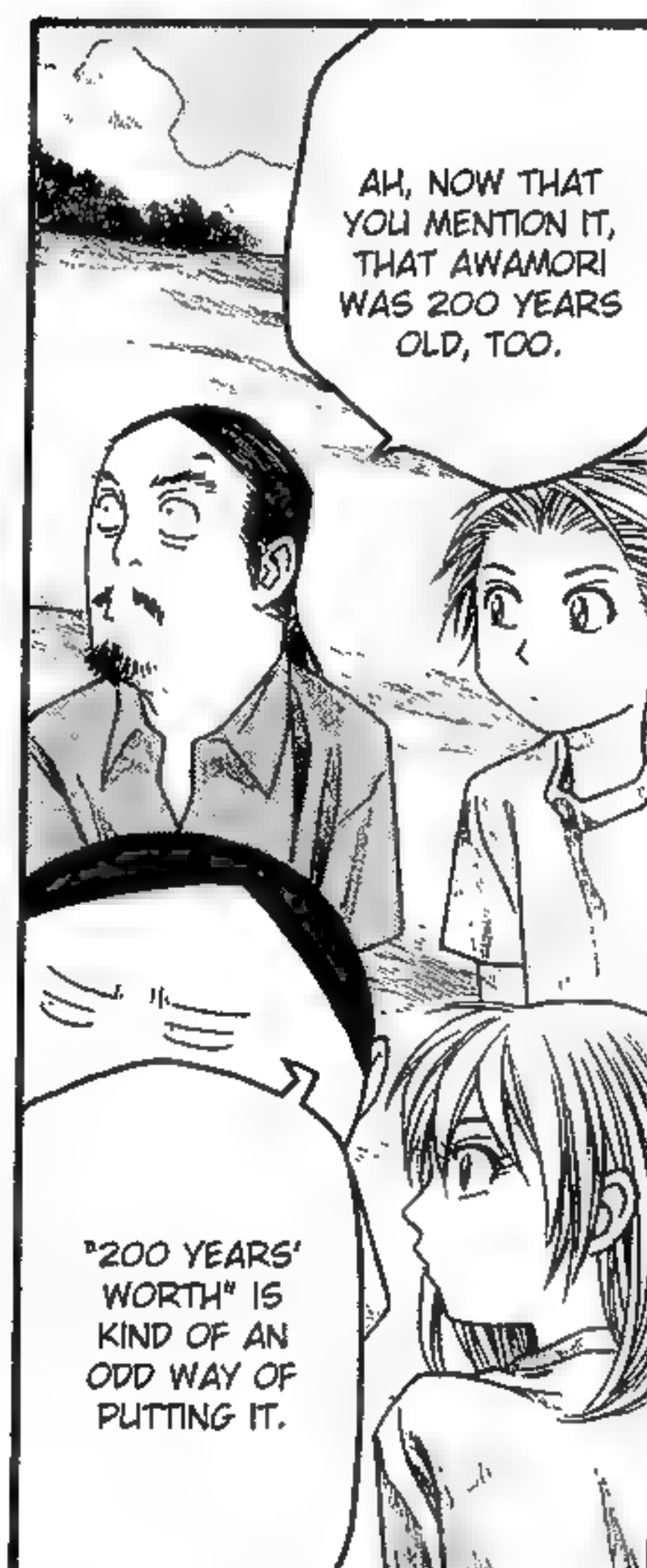
Itsuki  
Keizou

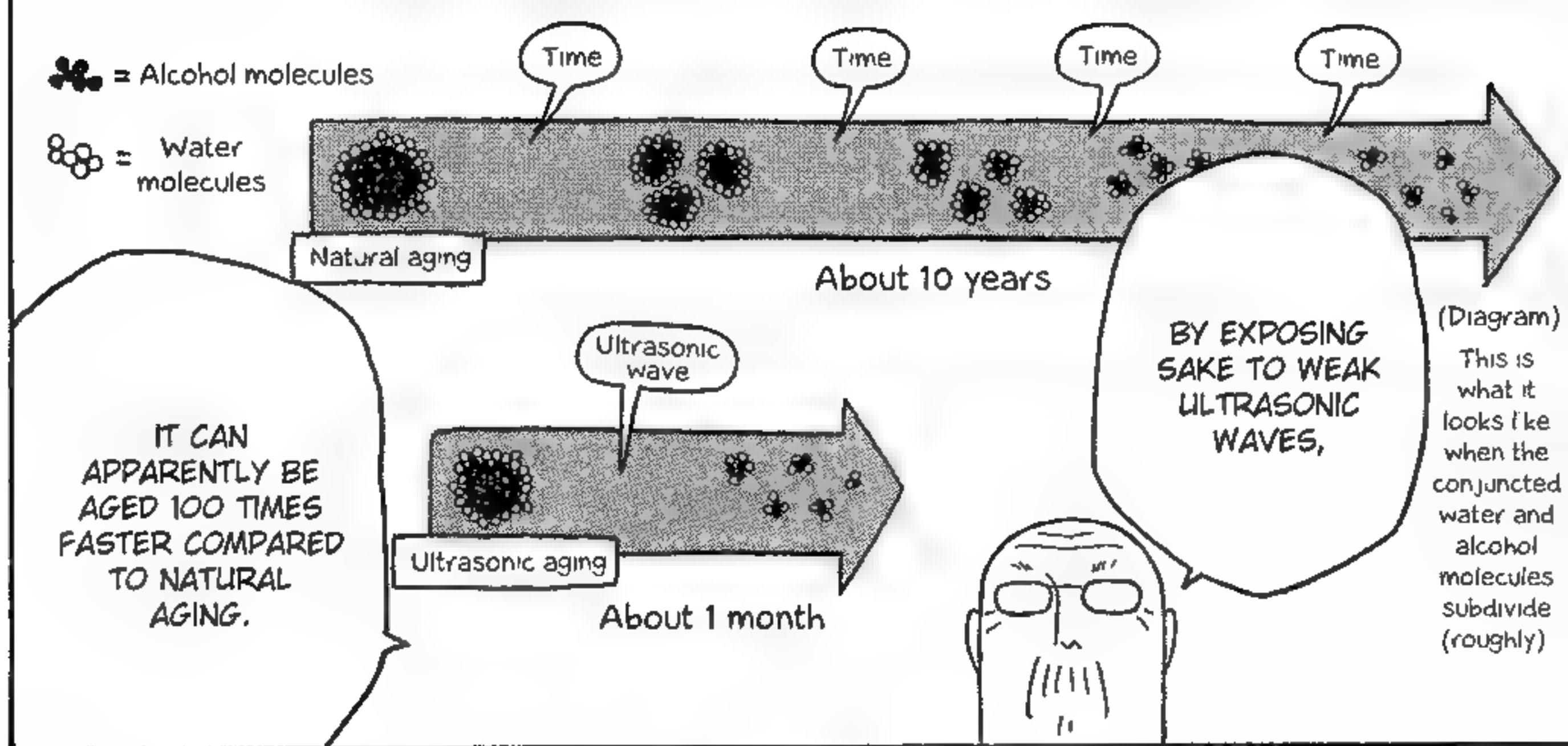
He's a professor at a certain agricultural university. His emotions are subtly conveyed through his eyebrows.



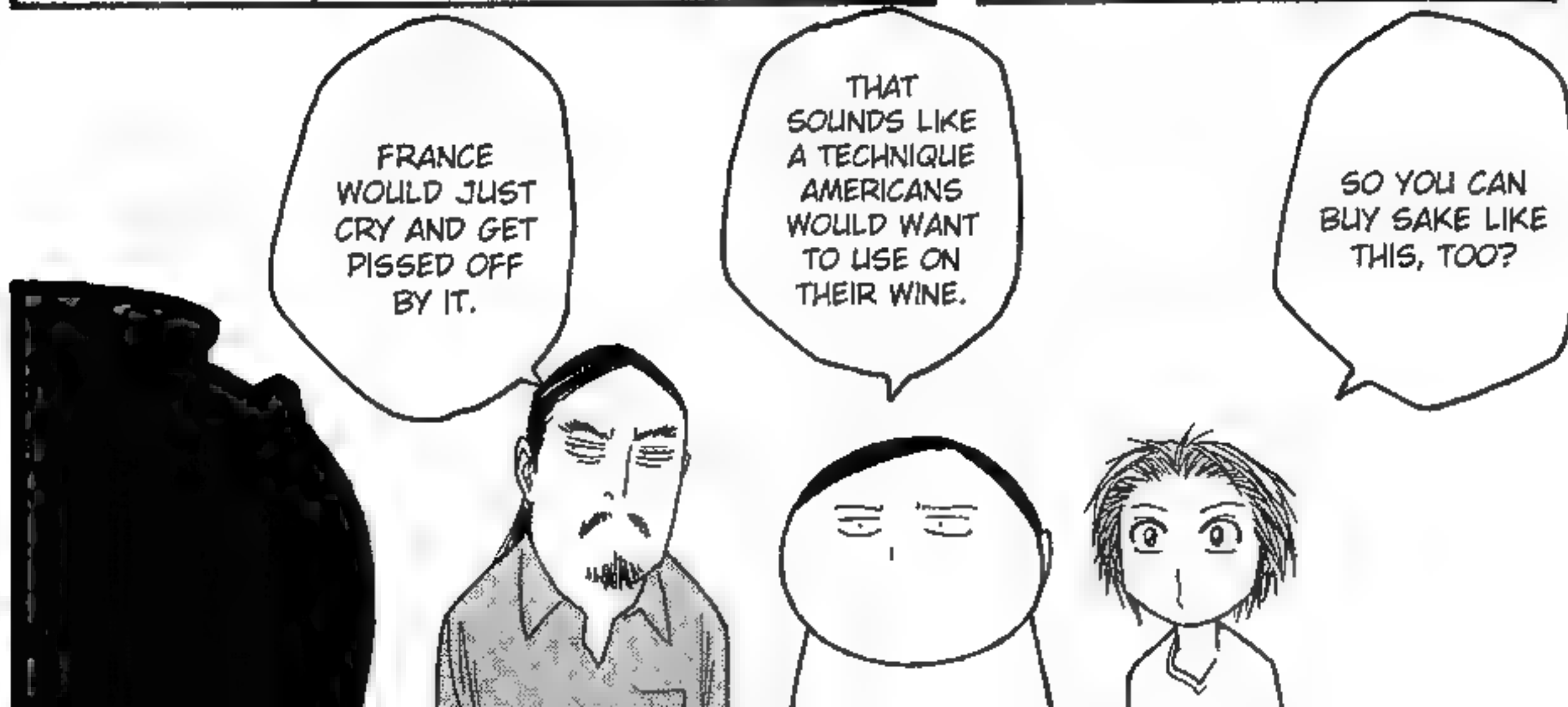
Kaneshiro  
(grandpa)

He's Yuu's grandpa. Come to think of it, why are cigarettes in Okinawa so cheap?





Now then, if you're wondering where all the microbes went,







they're in "Nodame Cantabile"  
(in Kiss' eighth issue of 2006)!!



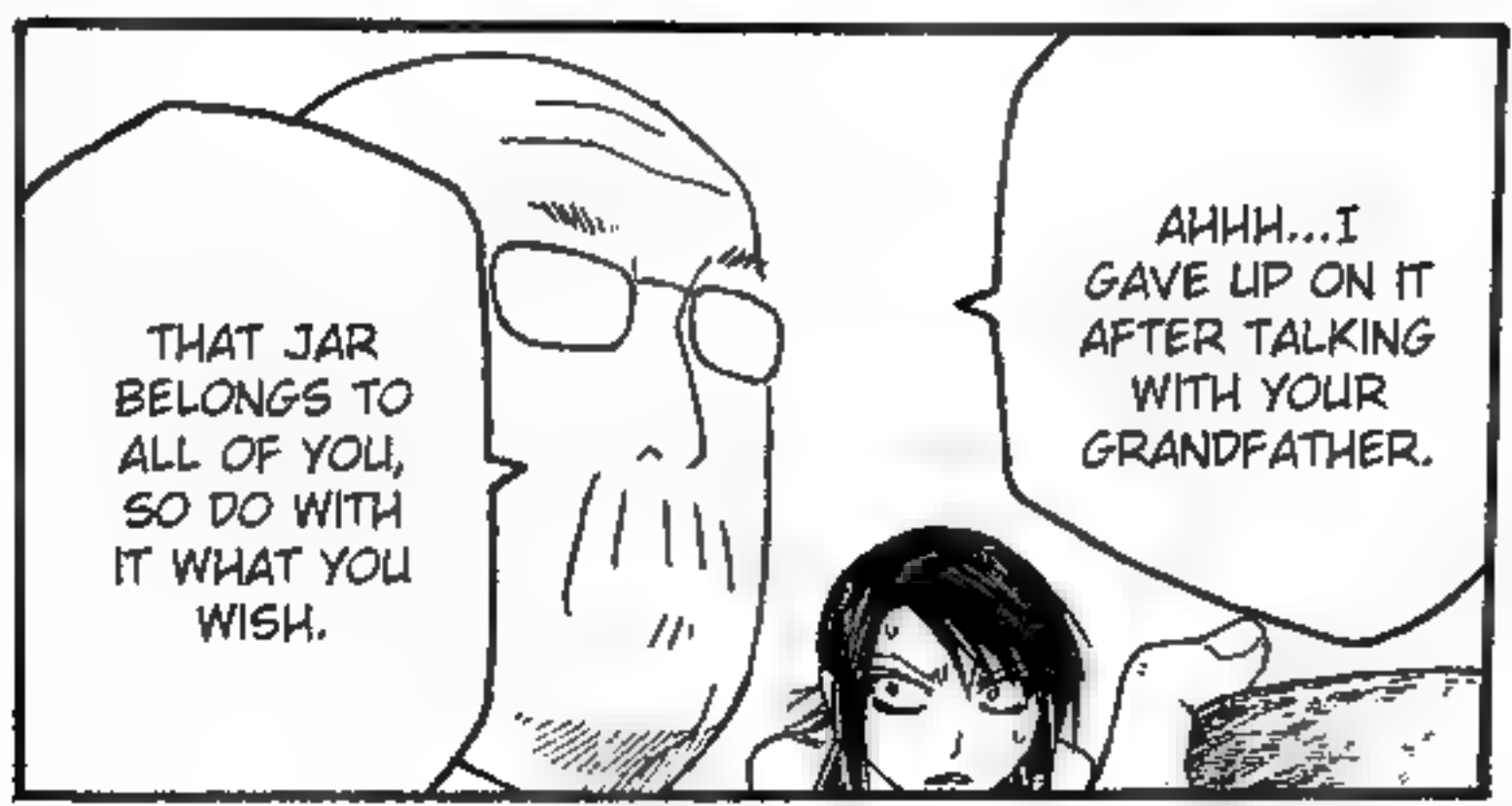
BUT I GOT EVERYONE TO GO ALONG WITH PREVENTING THE SALVAGE OF THAT JAR.

I'M SORRY ABOUT THIS...



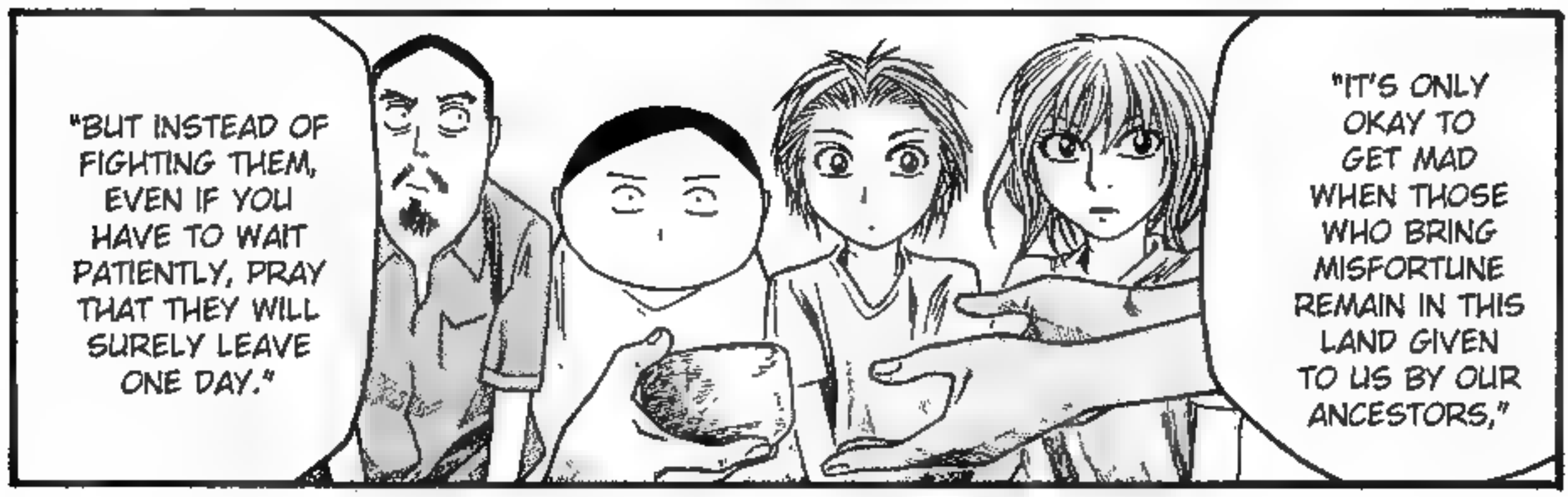
GO AHEAD AND TRY IT, KANESHIRO-SAN.

PROFESSOR...



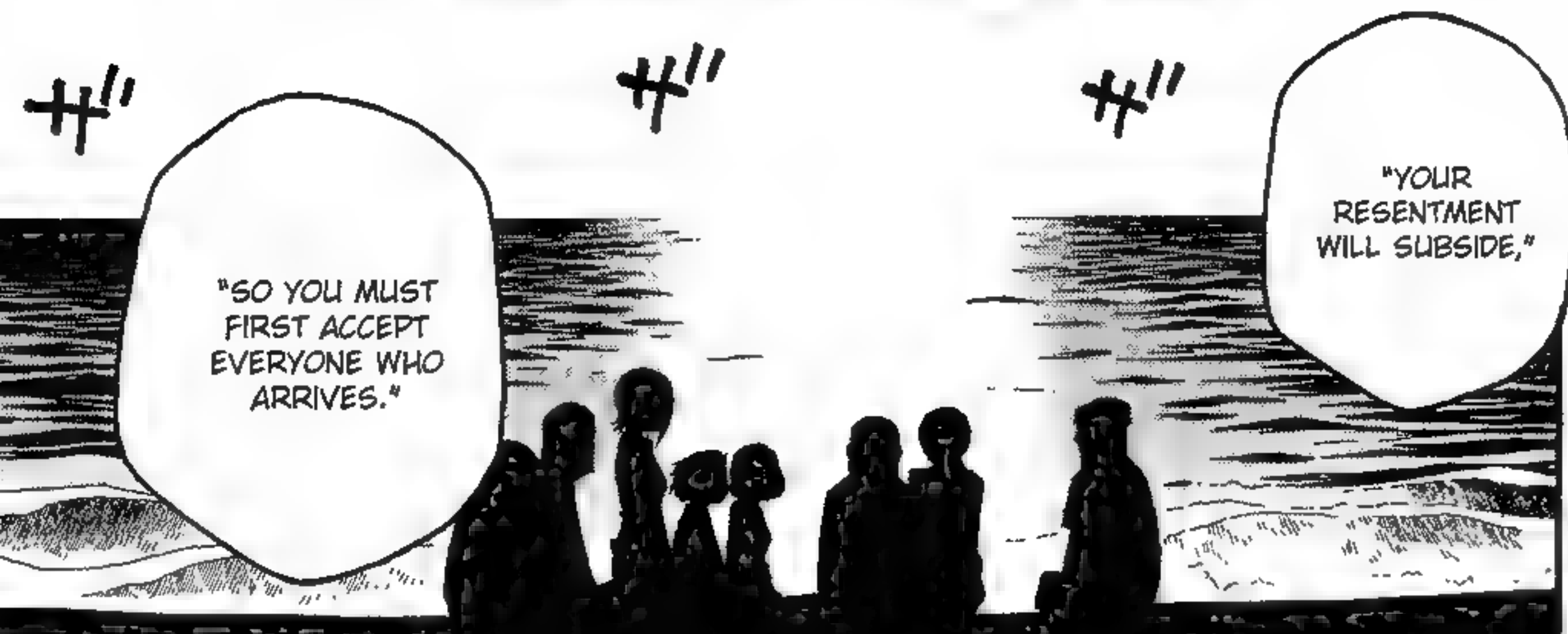
THAT JAR BELONGS TO ALL OF YOU, SO DO WITH IT WHAT YOU WISH.

AHHH...I GAVE UP ON IT AFTER TALKING WITH YOUR GRANDFATHER.



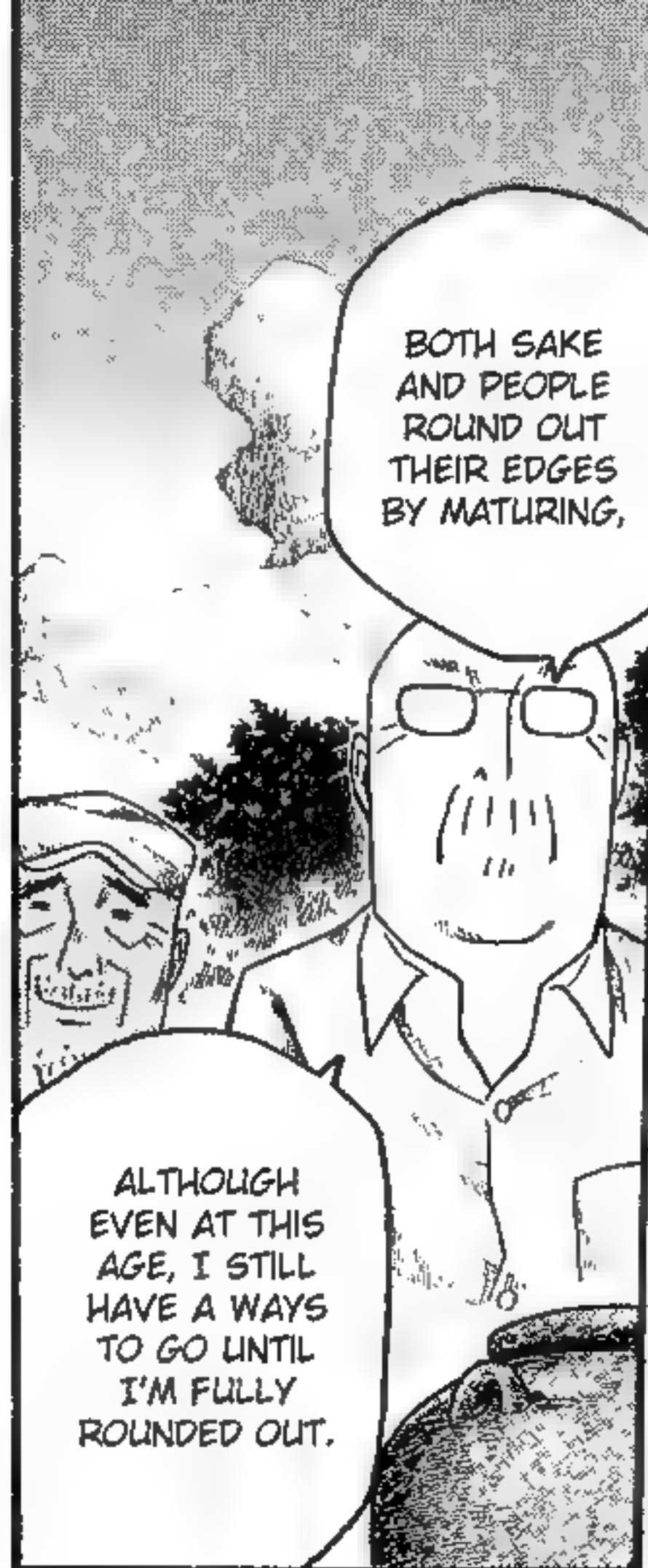
"BUT INSTEAD OF FIGHTING THEM, EVEN IF YOU HAVE TO WAIT PATIENTLY, PRAY THAT THEY WILL SURELY LEAVE ONE DAY."

"IT'S ONLY OKAY TO GET MAD WHEN THOSE WHO BRING MISFORTUNE REMAIN IN THIS LAND GIVEN TO US BY OUR ANCESTORS,"



"SO YOU MUST FIRST ACCEPT EVERYONE WHO ARRIVES."

"YOUR RESENTMENT WILL SUBSIDE,"



BOTH SAKE  
AND PEOPLE  
ROUND OUT  
THEIR EDGES  
BY MATURING,

ALTHOUGH  
EVEN AT THIS  
AGE, I STILL  
HAVE A WAYS  
TO GO UNTIL  
I'M FULLY  
ROUNDED OUT.



I HAD  
FORGOTTEN  
WHAT GRANDPA  
HAD TOLD ME  
EVER SINCE  
I WAS A KID.

THAT'S WHAT  
THE COURTEOUS  
LAND OF  
OKINAWA IS  
ALL ABOUT...



THEN HOW  
ABOUT I  
STAB YOU  
BEFORE IT  
SUBSIDES?

She's  
the true  
mastermind.

SHE SAID IT  
SUBSIDES,  
HASEGAWA-  
SAN.



PLEASE  
COME BACK  
TO OKINAWA  
AGAIN.

NEXT TIME, THIS  
SKY, OCEAN AND I  
WILL SPEND THE  
TIME WE NEED  
TO ROUND OFF  
YOUR CORNERS,  
PROFESSOR.









YOU MEAN  
AFTER 10  
YEARS?

DON'T  
WORRY  
ABOUT IT!  
JUST COME  
BY AGAIN  
SOON!



WE'LL  
LEAVE  
THAT SAKE  
TO YOU  
FOR NOW!

THANKS FOR  
EVERYTHING!



DON'T BE  
SO SHOCKED.  
THEY SAY THAT  
EVERY PERSON  
HAS A COUPLE  
OF LOOK-ALIKES  
SOMEWHERE IN  
THE WORLD.

WELL...  
SHE'S STILL  
A GIRL.

BUT STILL...  
SHE REALLY  
DID LOOK  
LIKE YUUKI.



By the way, they're also on  
the pages for the readers.





And they're also in "Nodame Cantabile"  
volume 15 going on sale June 13!

Shine

A FEW  
DAYS  
LATER

IN  
TOKYO

GEH!

SEE YOU  
THERE,  
SAWAKI-  
KUN!

Flap

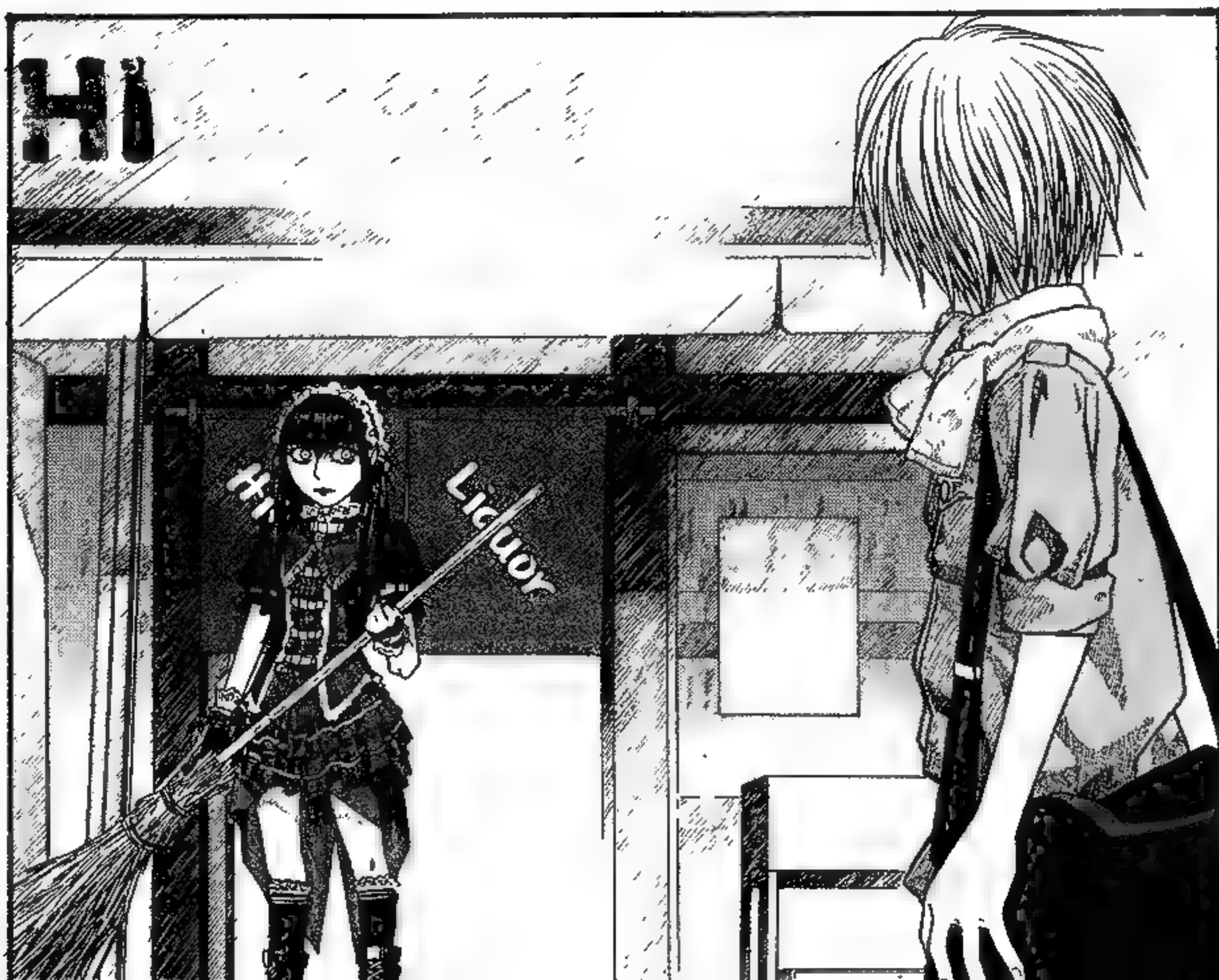
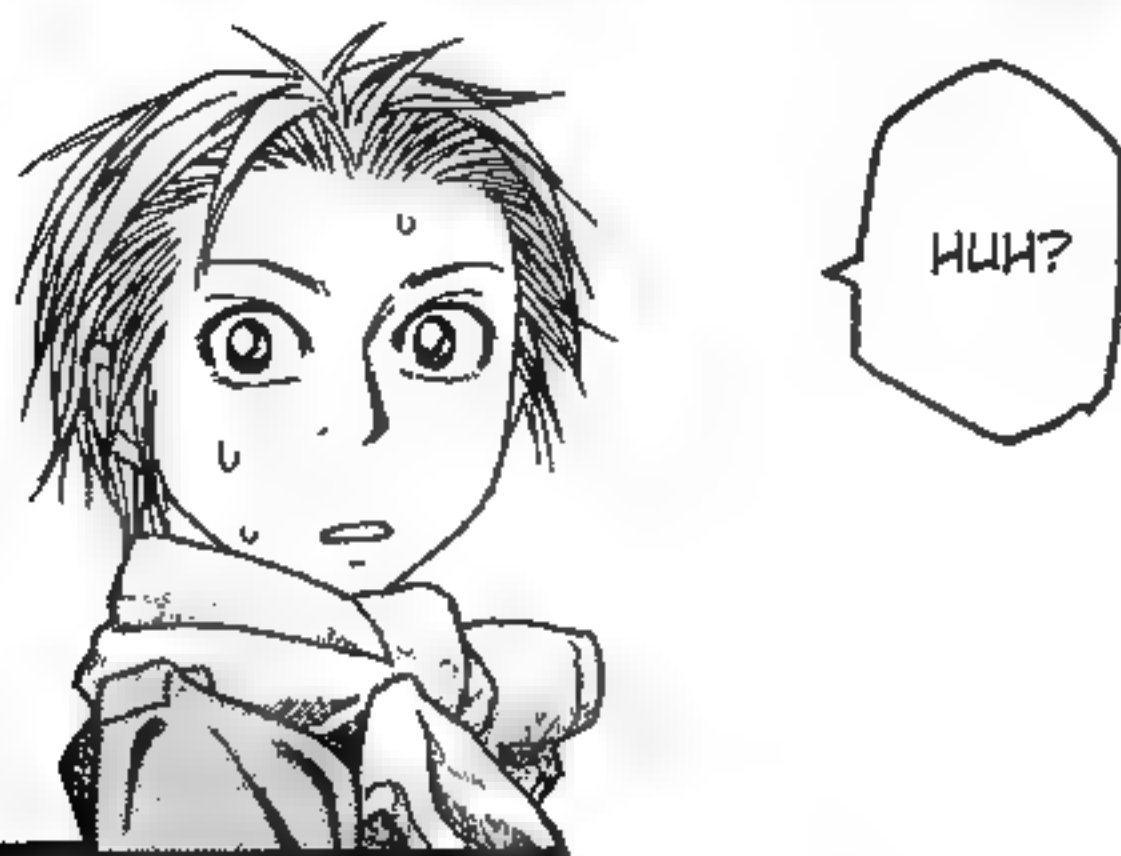
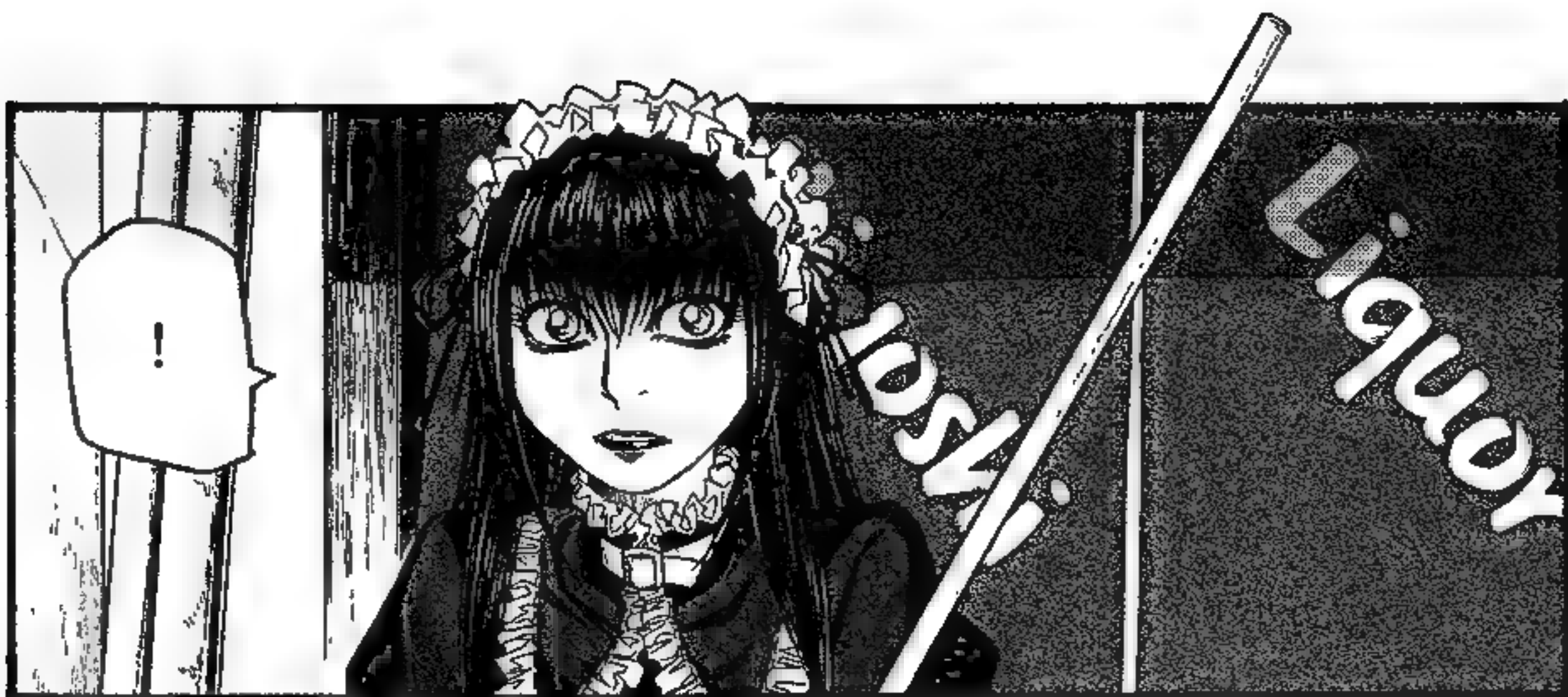
I GUESS  
GIRLS JUST  
GET USED  
TO THESE  
THINGS...

BUT STILL,  
WE REALLY ARE  
DOING NOTHING  
BUT HANDS-ON  
TRAINING DURING  
SUMMER BREAK...

MAYBE I  
SHOULD BUY  
A SCOOTER,  
TOO...

ANYWAY...  
SHE'S  
FINALLY  
STARTED  
COMING TO  
SCHOOL IN A  
JUMPSUIT.





To be continued in the next volume.

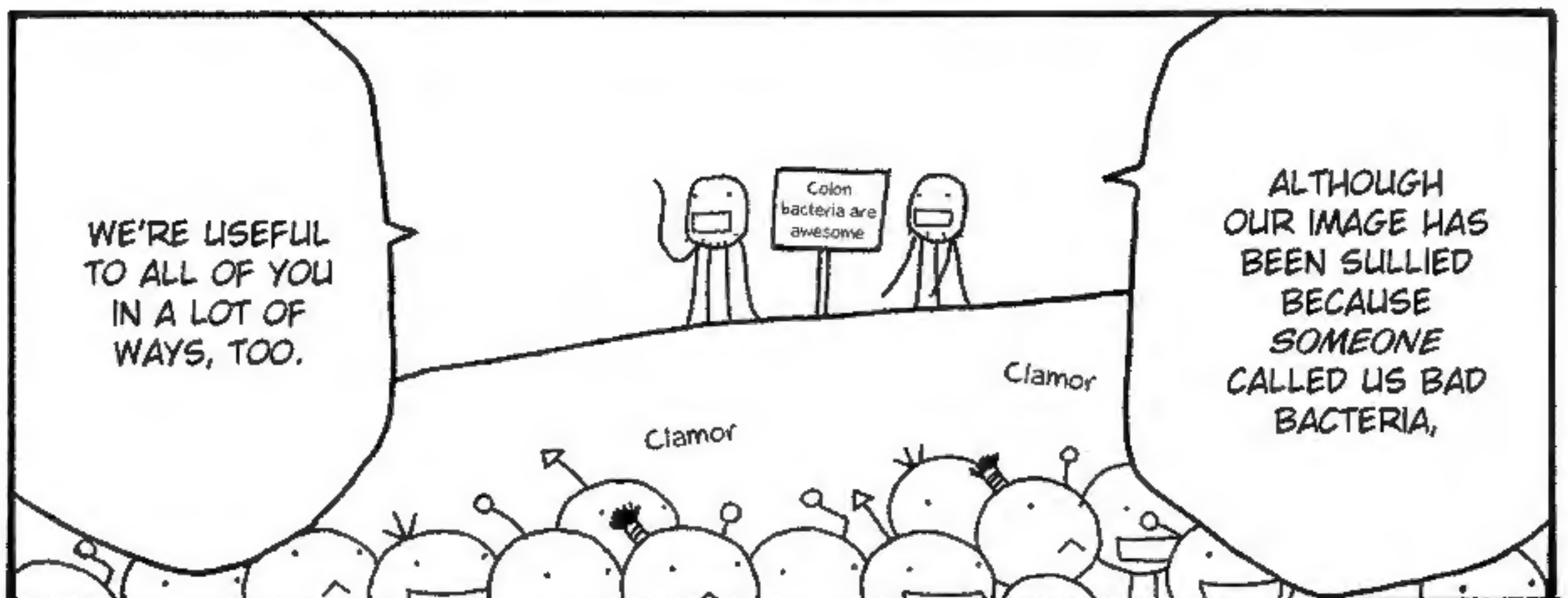
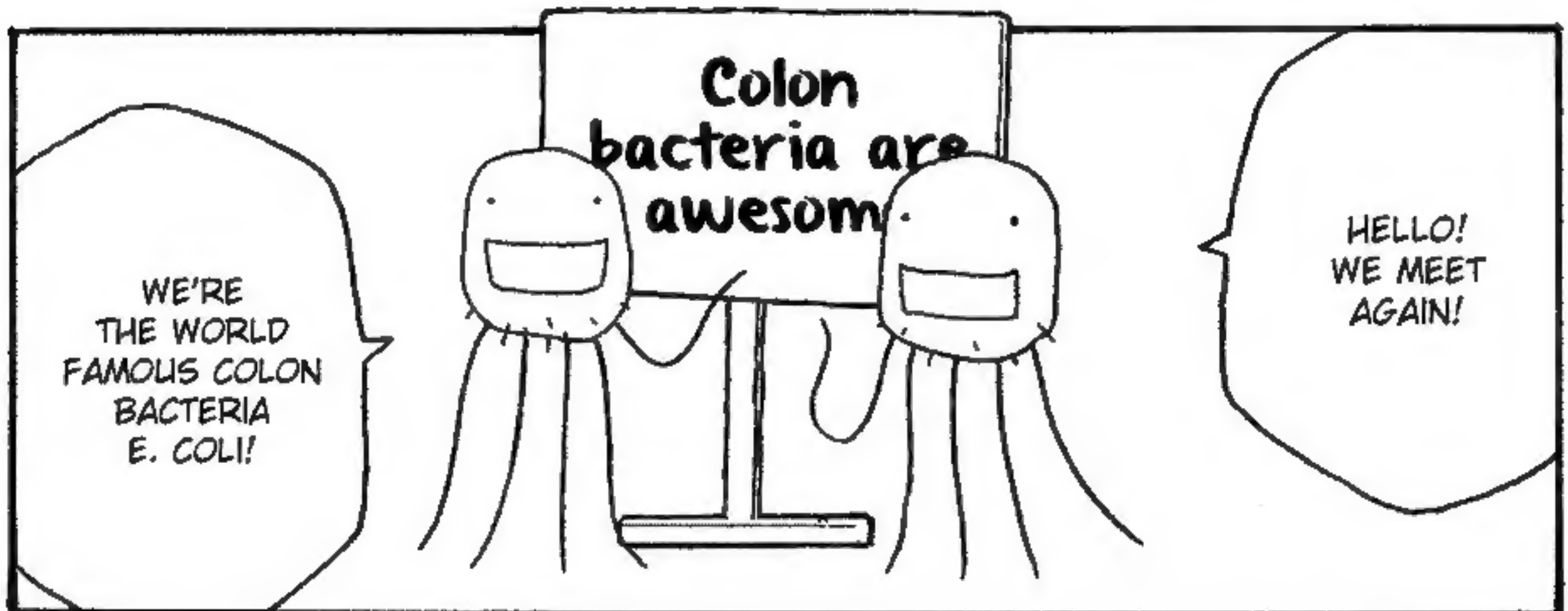


# BONUS CANTABILE

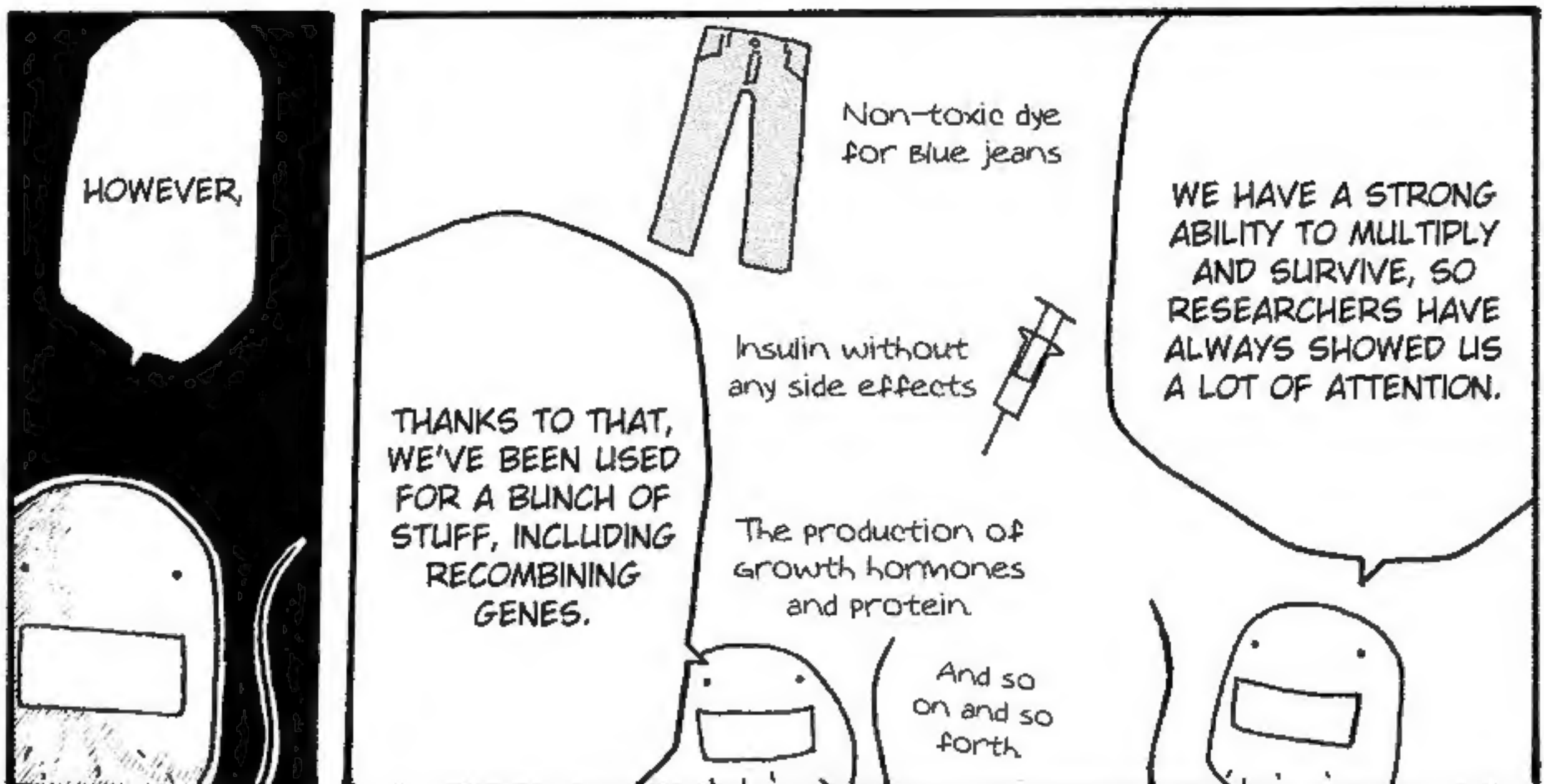
He's  
gonna get  
yelled at.

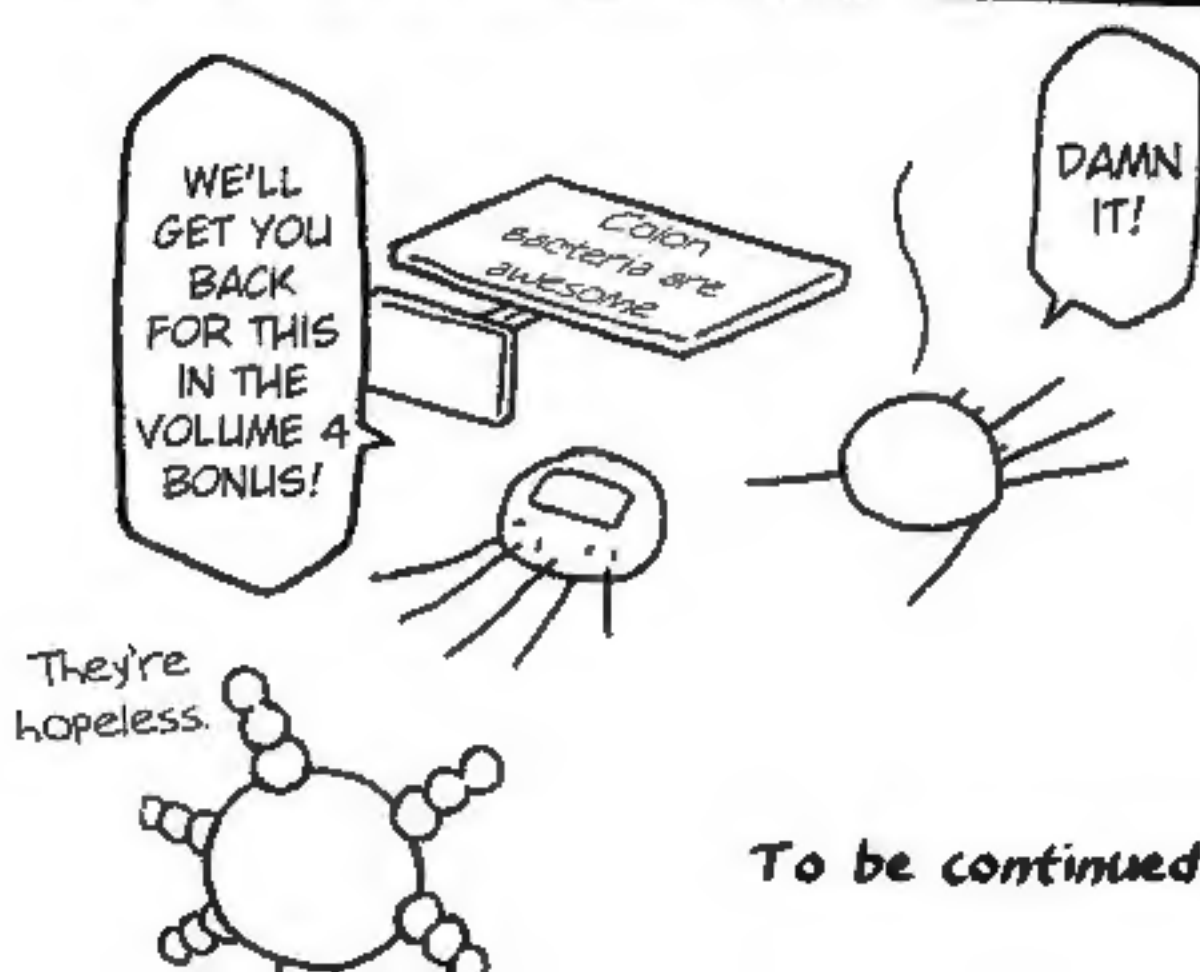
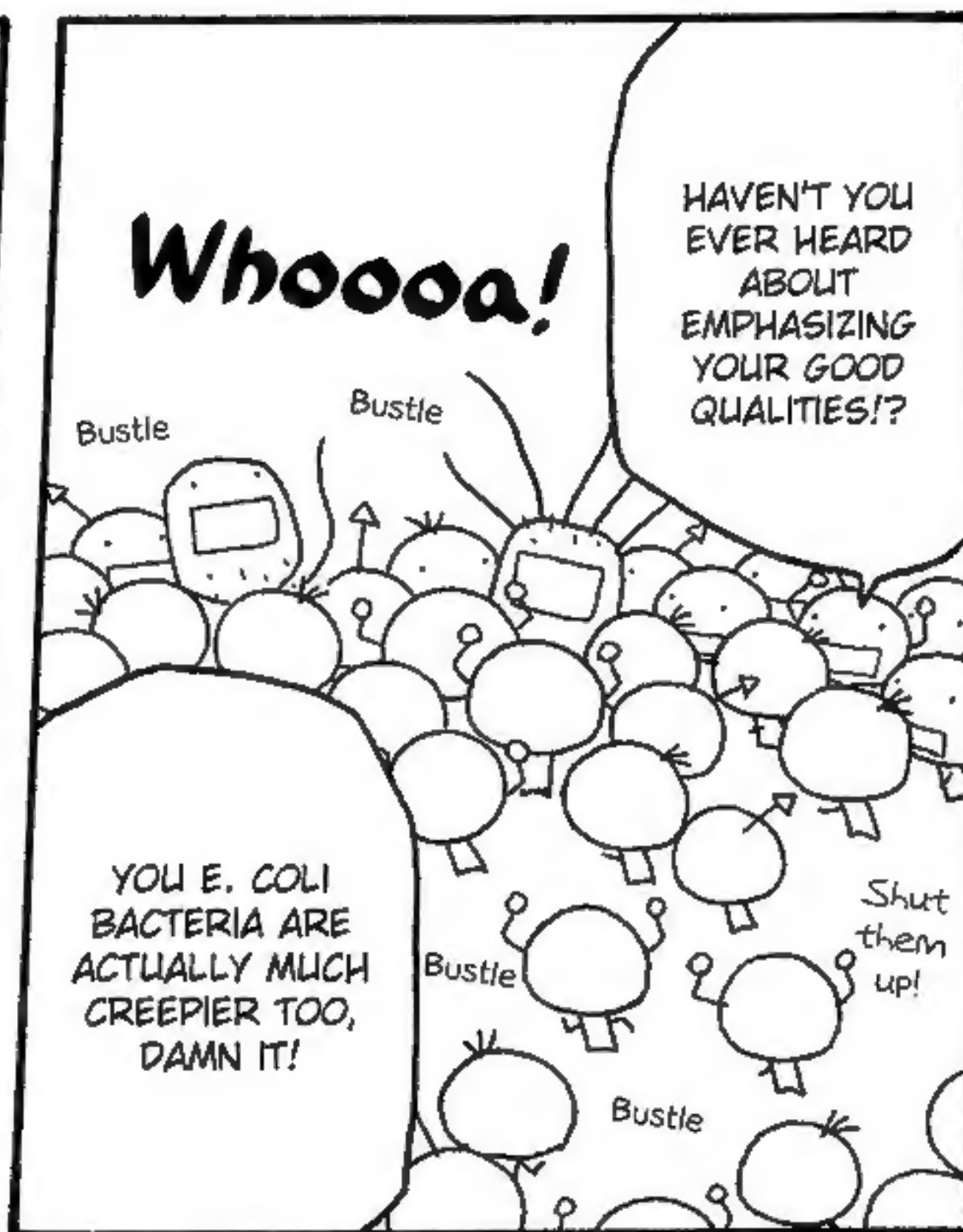
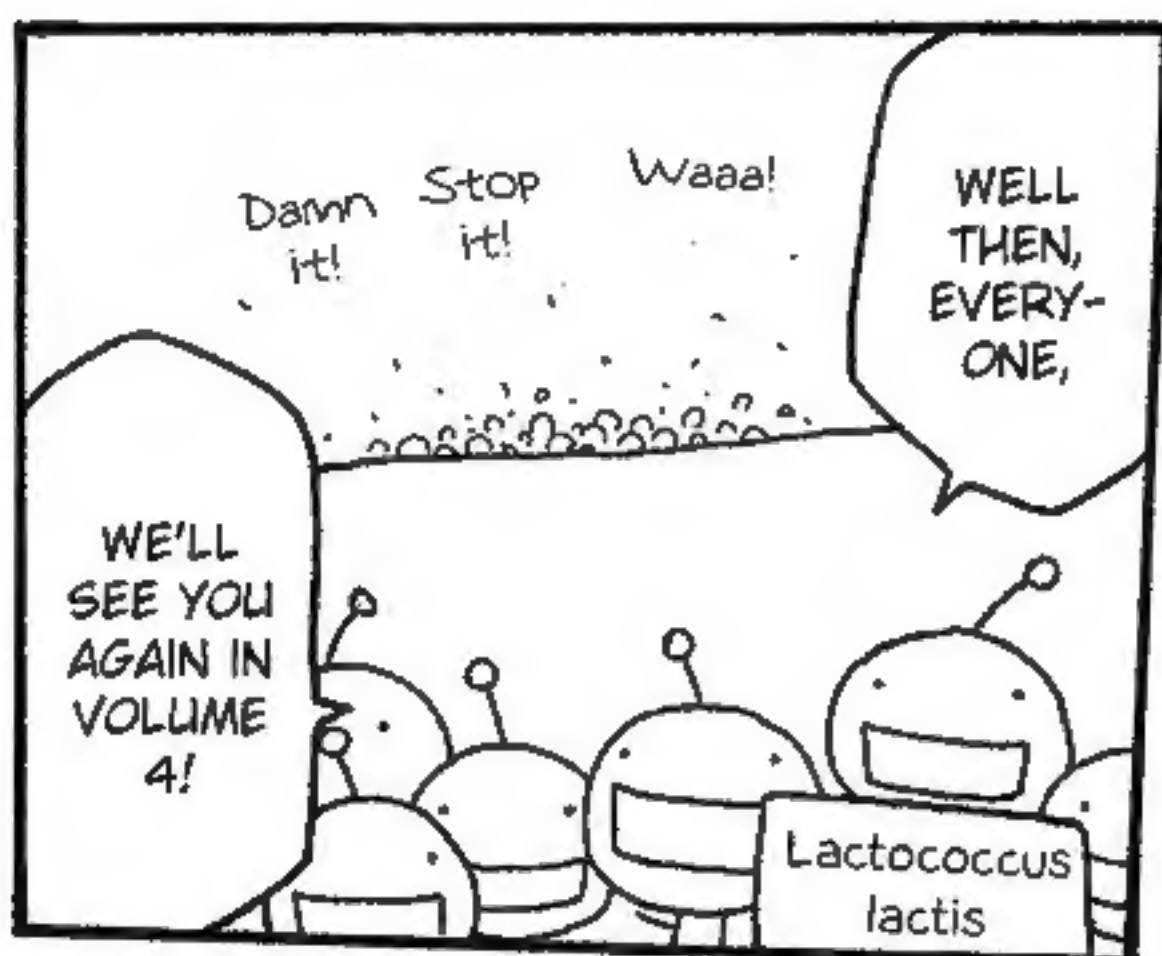
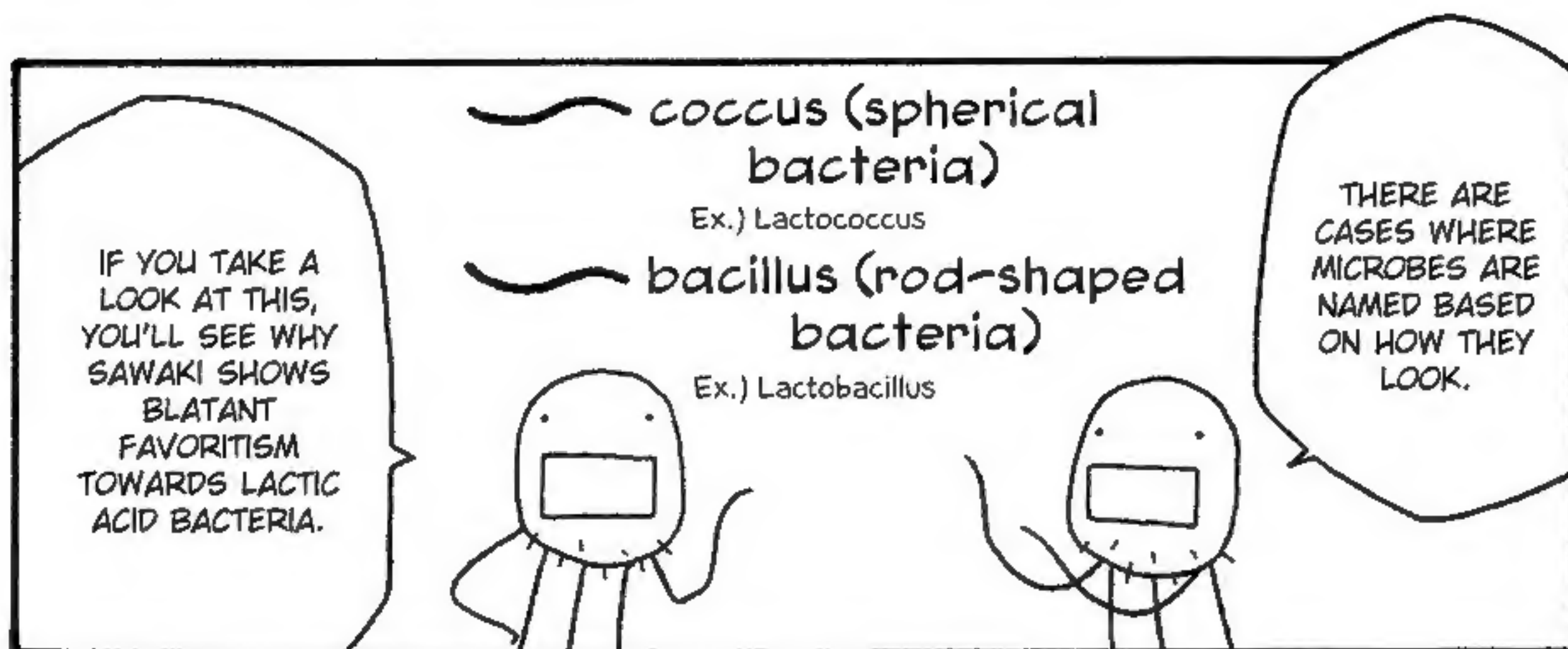


He's just  
going by  
how it  
sounds.



That indigo blue color of jeans was originally a dye taken from plants, but it's made via chemical synthesis today, resulting in a toxic byproduct.



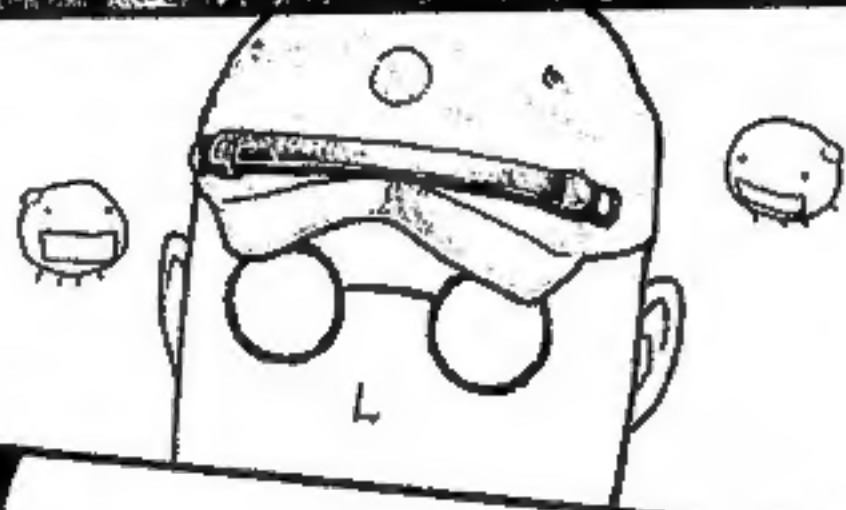


To be continued





A SCHOOL IS  
A PLACE OF  
LEARNING.



KEIZOU,

GO AND  
BECOME  
A FAMOUS  
SCHOLAR!

**NEXT  
VOLUME  
PREVIEW**

Moyashimon **4** goes on  
sale in

**autumn 2006**

∴ The contents may change without prior notice.





Hachimitsu Scans  
~sweeter than honey~

[hachimitsu-scans.blogspot.com](http://hachimitsu-scans.blogspot.com)